



Redwood Gospel Missions

Dishwasher / Food Prep

Redwood Gospel Missions, in the grace and power of Jesus Christ, mobilizes our community to minister to the needy so that lives are transformed

Location: 2447 Summerfield Road, Santa Rosa CA 95405
Ministry: Food Services
Time Commitment: Full Time
Supervisor: Food Service Manager

Position Summary: A reliable, hard-working individual to ensure our kitchen and dining area's remain clean and organized. In this role, you will manage high-volume dishwashing, assist with food preparation, and support the front of house team by busing and sanitizing tables.

Qualifications:

- * Ability to stand for extended periods
- * Ability to lift up to 50 pounds.
- * Strong communication skills.
- * Teamwork skills to coordinate between front and back of the house.
- * Food Handler's Certification (or willingness to obtain one)
- * Alignment with the mission and values of the Redwood Gospel Missions.

Key

Responsibilities:

Dishwashing Operations

- * Load and operate commercial dishwashing; hand-wash delicate items and large pots

Maintain a steady flow of clean plateware and utensils for the kitchens and service staff.

Food Preparation

- * Assist the culinary team with basic prep tasks, such as washing, peeling, and chopping vegetables, or portioning ingredients as directed.

Dining Area Support (Busing)

- * Monitor the dining room to clear soiled dishes and flatware from tables. Wipe down and sanitize tables and chairs to prepare for incoming guests.

Sanitation and Safety

- * Maintain clean, dry floors throughout the shift by sweeping and mopping. Follow all food safety and health department regulations.

OVER

Closing Procedures:**Equipment Maintenance**

- * Break down, drain, and deep-clean the dishwashing machine.

Deep Cleaning

- * Sanitize all kitchen prep surfaces, sinks and walls.

Waste Management

- * Empty all trash and recycling bins, replace liners, and clean the dumpster areas.

Organization

- * Restock all clean dishes, glassware, and cookware in their designated storage areas.

Final Walk-through

- * Complete the daily closing checklist and ensure the kitchen and dining areas are ready for the next shift.