



Job Description: Dishwasher
1:00-3:00pm 4-6 days/week
5:00pm-10:00pm 2-4 days/week

Summary

Taste of Deishú is a tribally-owned and managed restaurant and event space in Haines (Tlingit: Deishú), Alaska. We seek a Dishwasher for the summer 2025 Season (May-October). The restaurant will feature staple menu items and weekly specials highlighting locally sourced ingredients and/or traditional Tlingit foods. The ideal candidate will be an effective multitasker, be efficient with an attention to detail, and enjoy working on a team.

Responsibilities

- Helps maintain a clean kitchen and Dish Pit
- Helps manage Front of House (FOH); wipe down tables, counters, water pitchers, napkins, cutlery
- Takes Dishes from Dish Bin/From tables
- Washes dishes in three-basin sink using the scrape, wash, rinse, sanitize, dry protocol. Service ware will be washed in back DISH PIT. Some kitchenware can be washed in kitchen three-basin sink but if there is a large load of cookware to be washed it should be taken back to Dish Pit
- Puts away clean/dry dishes
- Notifies Servers/Hostess if challenges (dish shortages) arise
- Communicates needs with management and staff and helps maintain a supply inventory
- Maintains a professional and positive work environment
- Adheres to relevant state, local and federal food sanitation codes and best practices
- Acts as the Hidden Gem for the entire operation

Skills and Qualifications

- Willingness to learn and potentially teach others skill gained through this position
- Effective working autonomously as well as part of a team
- Willingness to work flexible hours
- Comfortable standing on feet for up to eight hours and lifting 50+ pounds
- Has current Alaska Food Handlers Card and follows Alaska DEC rules and regulations regarding food safety

Compensation

- Part Time (18-32 hours per week) or full time available; competitive wage

To apply, please visit the CIA office or visit www.chilkoot-nsn.gov and email a completed application to tasteofdeishu@chilkoot-nsn.gov