



Project Angel Heart seeks Part-Time Dishwasher

Organizational Mission: Project Angel Heart improves health and well-being for people with life-threatening illnesses by preparing and delivering medically tailored meals and promoting the power of food as medicine throughout Colorado

Position Summary: Position is responsible primarily for washing dishes, with other cleaning, organizing, and occasional food prep and chopping duties.

Amount of Time and Status: Non-exempt, approximately 20 hours per week. Schedule is Monday through Friday from 7:30 AM – 1:00 PM, Includes half-hour lunch Monday through Thursday.

Reports to: Executive Chef & Executive Sous Chef

Essential Duties/Responsibilities Include:

- Washes dishes, pots, pans, trays, and utensils according to standards set in place by the Executive Chef, Executive Sous Chef, and health department guidelines
- Puts dishes away in an orderly fashion
- Maintains a clean and organized dishwashing area
- Follows the weekly deep-cleaning list
- Other duties as assigned

Preferred Qualifications:

- Dependable
- Willingness and ability to maintain confidential information
- Willingness and ability to work with diverse populations
- Willingness and ability to work with volunteers
- Proven history of working as a team member
- Motivated, able to work with little direct supervision
- Reliable transportation

Working Environment/Physical Activities

Work environment is a kitchen setting. Physical activities include standing several hours a day; moving kitchen equipment, boxes and trays of up to 50 pounds; using a walk-in refrigerator and freezer, sinks, and other electrical and mechanical kitchen equipment. Hazards include heat/burns, slip/fall and pinch and exposure to certain

cleaning chemicals. You agree to use the personal protective equipment available to you to minimize the chances of these hazards occurring.

Compensation:

Project Angel Heart offers competitive benefits, including comprehensive health insurance options, long-term disability and life insurance, medical, parental and family leave benefits, generous paid time off, wellness and meal benefits, employee assistance and perks programs, and matching retirement fund after one year of employment. Pay will be commensurate with experience, \$20.40 per hour to start.

Application Procedure:

Please submit resume and cover letter to the Executive Chef via e-mail only to jobs@projectangelheart.org. No calls, please. Project Angel Heart values diversity and inclusivity, and is thus always looking to diversify our staff with an eye toward race and ethnicity, sexual orientation, gender, and age, among other areas. Candidates who bring such diversity are encouraged to apply. Target start date: Immediately