



ON-CALL DISHWASHER

1. **REQUIREMENTS:** At Pans on Fire, you are responsible for creating a clean and sanitary environment for cooking classes. Dishwashing in a commercial kitchen can be hot, tiring drudgery but our area is a bit more like doing a ton of dishes at home. At times, it will be boring, but you are working while a cooking class is being held and you will have an opportunity to learn and sample the dishes being taught in the classes. You must have a strong work ethic—show up on time, have reliable transportation, complete tasks thoroughly and in an expedient manner and interact with staff and customers in a friendly, supportive manner. A work permit is required of all applicants under age 18 and a full-time student. All staff must have a current California Food Handler’s Card within the first two weeks of employment.
2. **SCHEDULE:** Our classes and shifts are “on call.” You will be notified as soon as practicable about available shifts and you can confirm your availability at that time. You should plan to arrive 1 hour after the start of the class and try to finish your duties within 1 hour of the close of class. Most of our classes are evening programs; during the summer, however, we have a lot of summer camps which will occupy the Food Studio throughout the daytime hours.
3. **SCOPE OF WORK:**
 1. Dishwashing. Use dishwasher for service items and hand wash all cooking tools and equipment, including cleaning and polishing, rinsing, sanitizing, drying and restocking the Food Studio (classroom).
 2. Sanitize Equipment. Scour and sanitize all sinks, handles, trash cans, and other items used in the Food Studio or cleaning area.
 3. Floor Maintenance: Broom sweep then wet mop or steam clean the entire Food Studio, bathroom and cleaning area.
 4. Garbage: Transfer garbage from auxiliary garbage pails to main bin, sorting out recyclables as are visible, and dispose of garbage in marked containers outside building.
 5. Restocking and Tidying Up. Restock clean laundry, towel and soap dispensers as needed. From time to time during class, you may be called upon to clean up spills to ensure the classroom is safe and sanitary.
 6. Final check. Just before ending the shift, survey the cleaning room and Food Studio to ensure all food has been removed from countertops and properly stored, soiled towels and other softgoods placed in the laundry bins, and that the Food Studio and cleaning room are neat, clean and sanitary.
4. **COMPENSATION:** We pay the minimum wage allowed by law. You receive a generous employee discount for store merchandise and classes and you will often have an opportunity to taste the food from cooking classes and take home recipes from those classes.



3059 Hopyard Road . Pleasanton, CA 94588 . (925) 600-PANS

Job Application Form

Instructions: Print clearly in black or blue ink. Answer all questions. Sign and date the form.

PERSONAL INFORMATION:

First Name _____ Middle Initial _____ Last Name _____

Street Address _____

City, State, Zip Code _____

Phone Number (Home) (____) _____ Other (____) _____

Are you eligible to work in the U.S.? Yes _____ No _____ Email Address _____

Under 18 and Full-Time Student? Yes _____ No _____ If yes, can you get a work permit from school? _____

Have you ever been convicted of or pleaded no contest to a felony? Yes ___ No ___

If yes, please explain: _____

POSITION/AVAILABILITY:

Position Applied For _____

Days/Hours Available Monday _____ Friday _____

Tuesday _____ Saturday _____

Wednesday _____ Sunday _____

Thursday _____

What date are you available to start work? _____

EDUCATION:

Name and City/State of School - Degree/Diploma - Graduation Date

High School _____

College _____

Skills and Qualifications: Licenses, Skills, Training, Awards: _____

EMPLOYMENT HISTORY:

Present/Last Employer: _____

Address: _____

Supervisor: _____ Phone (____) _____

Position Title: _____ From _____ To _____

Responsibilities: _____

Reason for Leaving: _____

May we Contact This Employer? Yes _____ No _____

Present/Last Employer: _____

Address: _____

Supervisor: _____ Phone (____) _____

Position Title: _____ From _____ To _____

Responsibilities: _____

Reason for Leaving: _____

May we Contact This Employer? Yes ____ No ____

Other Relevant Experience (Please indicate dates of such experience and other info such as employer or organization; include computer/social networking experience)

References:

Name/Title/Address/Phone

(1) _____

(2) _____

(3) _____

Why do you want to become a Pans on Fire Team Member? _____

What special skills/interests would you bring to this position? _____

I certify that information contained in this application is true and complete.

I understand that false information may be grounds for not hiring me or for immediate termination of employment at any point in the future if I am hired. I authorize the verification of any and all information listed above.

Signature _____ Date _____