

## **DMO (Dish Machine Operator)**

## **Job Description:**

You are in the first step in the Anthony's kitchen program as a dish machine operator (DMO). There is plenty of room to grow in Anthony's kitchens. You are a very important part of the kitchen program and your job is not taken lightly. In this introductory manual you will find the basic information to help you in becoming an integral part of the Anthony's team. Your primary goal is to become an effective dish machine operator. Later you may find opportunities to move up the ladder at Anthony's. Although you may be called upon to do some light prep, your primary responsibility is in the dish room. There will be times when you work alone and will be responsible for all areas mentioned. And there will also be times when you work with another person. It is essential that you believe in teamwork and can work well with others. Everyone is responsible for on going cleanliness, sanitation and organization. These are the areas in which you must excel. Take pride in your work. A Lead Cook cannot put out a beautiful product unless you first have provided that cook with a clean sparkling plate. You are just as important to production as the cooks on the line. Our goals include continued excellent health inspections in a profitable operation. You will help us achieve those goals. Work clean, be responsible, keep breakage and loss to a minimum, be a team player and you will have a bright future at Anthony's.

## **Details:**

Competitive Pay: \$14.00-\$16.00/hr

## **Anthony's Mission Statement**

"To build an innovative, financially successful, growing restaurant organization that provides each and every Guest the very best Northwest cuisine. To accomplish these goals, we must create and maintain an environment that stimulates creativity, motivates personal growth and enables all to strive toward untapped potentials. We must work as a team where results become synergistic. We must cultivate our Guests' loyalty by consistently offering excellent quality and value while responding to our Guests needs with sensitivity and a can-do attitude. We must accomplish our goals without compromising our high standards of quality, cleanliness and honesty."

~ Budd Gould