Job Title: Dishwasher
Location: TailGators, 1642 Merivale Rd, Ottawa, ON K2G 4A1
Position Type: Part-time / full-time (flexible shifts, evenings and weekends required)
Reporting to: Kitchen Supervisor / Head Chef

About TailGators
TailGators is a lively sports-bar/entertainment venue featuring over 35 LCD screens, giant HDTVs, billiards, foosball, indoor golf simulators, great food and drinks. tailgators.ca You'll join a fun, fast-paced kitchen team in an energetic environment where we serve dine-in, take-out, and large group events.

Role Summary
As a Dishwasher at TailGators, you'll play a key role in keeping our kitchen running smoothly. You'll ensure that dishes, utensils, kitchen tools, and equipment are cleaned, sanitized and ready for service. You'll support the kitchen staff by maintaining cleanliness of the dish-wash area, assisting in basic prep cleanup, and helping with other duties as needed.

Key Responsibilities

- Wash, rinse and sanitize dishes, glassware, flatware, pots, pans and cooking utensils according to health and safety standards.
- Operate dishwashing machine(s) and hand-wash equipment when required.
- Sort and stack clean items in the correct storage areas.
- Clean and maintain dishwashing station, including sinks, counters, floors, walls and drains; remove trash and recycling from the kitchen/dish area.
- Assist kitchen team by wiping down work surfaces, taking out garbage, organizing supplies, and basic prep surfacing when required.
- Ensure all cleaning supplies and chemicals are used safely and stored properly (follow product instructions and safety data sheets).
- Report any equipment maintenance issues, breakages or safety hazards to the supervisor.
- Adhere to food safety, health and hygiene standards at all times.
- Work flexibly: ensure smooth service during busy periods, including evenings, weekends and possibly late shifts.
- Demonstrate teamwork, positive attitude, and help maintain a welcoming, clean environment for both staff and customers.

Qualifications & Skills

- Previous experience as a dishwasher, kitchen helper or in a hospitality environment is an asset, but willingness to learn is more important.
- Ability to work in a high-speed, high-volume kitchen environment with changing priorities.
- Strong sense of cleanliness, attention to detail and personal hygiene.
- Ability to stand for long periods, lift and carry heavy pots, pans, trays and dish racks (typical loads up to approx. 20-30 lbs or more).
- Comfortable working in a potentially hot, wet kitchen environment and flexible to adapt to busy times.
- Good communication skills in English; ability to follow directions and coordinate with kitchen and service teams.
- Reliable, punctual and committed to working scheduled shifts, including evenings/weekends.
- Food Handler Certification (or willingness to obtain) is preferred.

What We Offer

- Flexible scheduling and opportunities for additional hours during our high-volume events and weekends.
- A fun and energetic working environment with plenty of opportunity for growth into kitchen prep or service roles.
- Training and support from a well-established team in the Ottawa entertainment & hospitality industry.
- Employee discounts, tips and staff perks in a venue with exciting events and social atmosphere.

How to Apply

When applying for this opportunity, please ensure to include the following in your email to esjobs@ysb.ca:

- Full name
- the name of your YSB Employment Services Case Worker
- the specific location **AND** Job Title of what you are applying for
- a short paragraph on how your skills match the job posting
- ensure to attach an updated & tailored resume