



Dishwasher/Busser Job Description

Long Beach, CA
Opening January 2023

Overview

Compound is a cultural and creative complex fostering the intersection of contemporary art, wellness and community impact.

Compound's approach is holistic and includes multiple entry points for engagement. We conceived public programming ranging from contemporary art exhibitions and immersive experiences, classes, and workshops in the healing arts, performances, dining, and a location to wander and reflect—all an effort to promote our values of creating connections, belonging, and fostering curiosity and growth.

We are driven by the belief that *culture shifts consciousness*. Culture provides a safe context to reexamine ourselves, purpose and bettering our communities.

Job Description

We are currently seeking an adaptable and proactive individual to fill the role of Dishwasher/Busser within our restaurant team. This hybrid position is pivotal in maintaining the highest standards of cleanliness and organization across our kitchen and dining areas. The selected candidate will undertake the responsibility of not only managing dishwashing tasks but also actively supporting the service team to create a seamless and enjoyable dining environment for our guests. We are looking for a candidate who possesses strong attention to detail, thrives in a fast-paced environment, and is dedicated to upholding impeccable cleanliness standards throughout the restaurant.

Responsibilities

- Operate and oversee the maintenance of all dishwashing equipment, ensuring their optimal functionality

- Conscientiously wash, sanitize, and methodically organize a wide array of dishes, glassware, flatware, and various kitchen utensils
- Skillfully clear and arrange tables in the dining area, contributing to a warm and inviting atmosphere for our guests
- Actively participate in preserving the overall cleanliness and sanitation standards of the restaurant, including back-of-house and front-of-house areas
- Collaborate with the wait staff, supporting in the efficient delivery of food and beverages to tables in a timely manner
- Deliver exceptional customer service by promptly attending to guest needs, inquiries, and special requests
- Foster seamless teamwork by closely working with both kitchen and serving staff, ensuring the smooth operation of restaurant services

Requirements

- Prior and/or similar experience
- Ability to perform effectively and remain composed in a high-paced environment, demonstrating flexibility and adaptability
- Exemplary attention to detail and a strong commitment to maintaining cleanliness and hygiene standards
- Ability to stand for extended periods and handle heavy items as necessary
- Excellent communication skills and an inherent ability to work collaboratively within a team
- A comprehensive understanding of health and safety regulations pertaining to the restaurant industry
- California food handler's certificate

This multifaceted role demands an individual who is not only capable of effectively managing the behind-the-scenes kitchen operations but also actively contributing to the seamless and enjoyable dining experience of our patrons. The ideal candidate will play a vital role in upholding the restaurant's commitment to exceptional service and hygiene standards.

Compensation

Pay is up to \$20/hour. This is a part-time hourly non-exempt position.

Equal Opportunity Employer

We are an equal opportunity employer, and we aspire to reflect the diversity of Long Beach in both our staff and visitors. We will consider all qualified applicants for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability status, protected veteran status, or any other characteristic protected by law. We believe that by actively building a workforce of the brightest people from the widest possible range of backgrounds, we can innovate, inspire, and engage with the widest possible audience.

To Apply

- Please send a resume and cover letter to: careers@compoundlb.com