



The Cheese School is a 7-year old San Francisco institution! We offer private dining, cheese tasting classes, team-building events, and off-site catering. Next month we are opening a Cafe and Cheese Counter in Ghirardelli Square!

We are a super collaborative team with years of experience in restaurant and cheese counter management and are looking for a creative team player to come and join us! We teach with passion, not pretension and our motto is 'eating is learning' - we want to inspire all of our customers to be adventurous and try new things in the cheese world! In addition, we want to create a supportive environment where

everyone can learn to be their best, and develop skills they might not have known they had. We are big on training and internal promotion, and love developing people's talents!

Dishwasher:

This is a vital role in our restaurant and a great position for someone looking to be a part of a team in a small restaurant environment! This is a great way to get started in a kitchen.

Compensation and Perks:

Full-time - starting rate \$15 per hour + tips

Sick leave and Commuter Benefits according to SF Law

Daily Staff Meals

After 90 days:

50% health insurance covered by employer

Discounted Wines, Retail and Classes

After 1 year:

401k with employer match

The Cheese School is an Equal Opportunity Employer and we encourage everyone with relevant experience to apply.

Essential functions:

- Arrives on time for all scheduled shifts and meetings
- Efficiently washes plates, glasses, utensils, pots, and pans utilizing automatic dishwasher and 3 compartment sink
- Properly unloads, sorts, and stores clean dishes
- Sweeps, scrubs and mops floors
- Cleans floor mats, drains, walls, shelves, windows and restrooms

- Cleans and sanitizes foodservice equipment
- Sorts and removes trash, recycling, and compostables to designated disposal areas outside of the building
- Stock and replenish cleaning supplies and chemicals
- Demonstrates proper usage and storage of cleaning chemicals and supplies
- Follows and complies with all applicable health and sanitation procedures as well as The Cheese School's safety guidelines
- Follows and upholds all of The Cheese School's standards

Other functions:

- Assist in kitchen prep as directed
- Bussing and wiping down tables
- Performs other tasks as directed by leadership

The success patterns for this position are:

- Able to work all scheduled shifts including weekends and holidays
- Can effectively handle multiple tasks and high stress situations
- Must be able to work at a fast pace
- Reliable transportation to and from work with varying start and end times

Physical requirements:

- Must be able to move and position self around the kitchen, the upstairs and on the dining floor during the shift
- Bending, stooping, and being positioned upright for long periods at a time
- Must be able to safely relocate up to 65 lbs.
- Must be able to ascend and descend between upstairs event space and kitchen/shop floor.

Successful candidates will have the following personal characteristics:

- Self-motivated, especially under pressure
- Able to accept constructive criticism and improve from it
- Can work independently and as a member of a team
- Able to effectively manage their emotions in the workplace
- Communications effectively and efficiently
- Works with attention to detail
- Brings positive energy and enthusiasm in all interactions