



88 Front Street S.
Issaquah, WA 98027
425-369-4289

PART-TIME DISHWASHER / FOOD PREP

WHO WE ARE

Capri Cellars is a Wine Store, Wine Bar and Bistro in the heart of historic oldtown Issaquah. We specialize in a wide selection of wines from the Pacific Northwest, International, Sparkling and Fortified. We also have a nice selection of Pacific Northwest Craft Beers and Ciders. We serve small plates that are fresh and healthy. We strive to create an exciting, fun and professional environment for our employees and guests alike.

OUR CORE VALUES

- We are a TEAM
- We deliver an amazing experience
- We maintain a positive focus
- We have passion for our work

POSITION OVERVIEW

Capri Cellars' Dishwasher / Food Prep team members are committed, proactive and enjoy working in a fast-paced environment. Here at Capri Cellars, our goal each day is to provide an amazing guest experience in a comfortable atmosphere. We want someone who won't see any task too small or too big, someone who is not shy about asking questions. This position performs routine duties associated with all aspects of the kitchen. This includes, but is not limited to, daily opening and closing procedures, preparing food to order specifications, dishwashing, and following safety and sanitation guidelines.

THE WORK

- Ensure recipes are followed consistently and our guest receives a dish made to the same specifications each time.
- Manage inventory so all necessary ingredients are stocked for service
- Ensure recipe ingredients are checked for quality on a consistent basis.
- Ensure kitchen is held to the highest health and cleanliness standards at all times.
- Maintain effective communication with all team members both FOH and BOH.
- Ensure the product is delivered to the guest in a timely manner and is of the highest quality.
- Ensure proper safe work environment to include compliance with OSHA/WISHA.
- Continually look for ways to improve processes, procedures and reduce costs.
- Wash dishes and clean according to company standards

REQUIREMENTS

- Must be 16 years or older
- Must be able to work a couple of evenings a week including weekends and some holidays
- Have a good work ethic and strong attention to detail
- Have previous food service experience (home cooking counts!)
- Must have good knife handling skills and the ability to operate standard kitchen equipment.
- Ability to multi-task while remaining focused on the key objectives of the position
- Have a strong sense of teamwork and humor



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- Physical stamina to withstand a full shift potentially on their feet
- High School diploma or equivalent (preferred)
- Valid Washington Food Handlers or Manager Permit

Benefits

- Minimum wage per hour plus tip pool sharing.
- Employee discount
- Typical shifts are 3-8pm Tuesday through Thursday and 3-9pm Friday & 12-4pm or 4-9pm Saturday
- Paid training
- Work a set schedule, free shift meal
- Free parking