



The
Brinton
Museum

Job opening: Dishwasher at The Brinton Bistro

Unique career opportunity to be a part of the team at The Brinton Museum, located on the beautiful 620-acre historic Quarter Circle A Ranch in Big Horn, Wyoming. *The Brinton Museum is a multi-faceted institution with a mission to connect the past, present and future of the American West through its historic Quarter Circle A Ranch, Fine Art, and American Indian Art Collections.*



The vision of The Brinton Museum is to expand upon the work of Helen Brinton, who in 1960 established an institution named after her brother Bradford. Helen's intent was to preserve the Quarter Circle A Ranch and the Brintons' collection of fine art, furnishings, historic and American Indian artifacts and make them accessible to the public. It was her desire that the institution be a source of education and enjoyment to all visitors, regardless of nationality, race, color or creed.

POSITION SUMMARY: Join the Brinton Bistro team and be a part of serving culinary delights in an iconic setting. The Dishwasher is an integral role to the success of the Brinton Bistro. The Dishwasher maintains a clean kitchen, properly washing and sorting dishes and prepping food as needed.

ESSENTIAL DUTIES AND FUNCTIONS:

- Maintains a clean kitchen
- Properly sorts and washes soiled dishes
- Sets up dish stations, including dish machines and sinks
- Assists with accepting food deliveries and maintaining food storage areas
- Follows posted daily dish cleaning duties
- Assists in food prep and any other duties set forth or requested by the Bistro Manager as needed
- Busses, cleans and sets tables ensuring they are ready for next guests
- Maintains awareness of the restaurant overall and jumps in to help where needed
- Maintains awareness of timing and the impact it has on the kitchen staff
- Meets attendance standards and accurately clocks in and out
- Notifies Bistro Manager when schedules are changed
- Ensures compliance with health, safety, sanitation and alcohol awareness standards
- Works closely with other team members to provide guests with a seamless experience
- Reports maintenance, hygiene, and hazard issues to the Facility Manager
- Performs all other related duties as assigned by management. *

** These tasks do not meet the Americans with Disabilities Act definition of essential job functions and are usually less than 5% of time spent. However, these tasks still constitute important performance aspects of the job.*

QUALIFICATIONS AND SKILLS:

- Excellent interpersonal and communication skills
- Friendly, can do attitude that is focused on team success
- Willing to learn and take direction

- Exhibits confidence and independence in order to be proactive and solution oriented
- Respect for team members and supervisors of the Brinton
- Ability to manage multiple priorities in a fast-paced environment
- Personable, organized, and focused on cleanliness

EDUCATION AND EXPERIENCE:

- Must be 16+ years of age
- 1 year experience in a restaurant preferred

PHYSICAL REQUIREMENTS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this Job, the employee is regularly required to stand for long periods of time; use hands to handle or feel and talk or hear. The employee is frequently required to reach with hands and arms. The employee is occasionally required to sit; walk and stoop, kneel, crouch, or crawl. The employee must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception and ability to adjust focus. The employee is frequently required to work outdoors for events, which includes hot and cold conditions.

Qualified candidates please email cover letter and resume to chef@thebrintonmuseum.org

For questions regarding the position please contact Paul Bowers at 307-763-5926

To learn more about The Brinton Museum go to thebrintonmuseum.org