**Dishwasher Resume Sample 2**

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**A. Summary**

Experienced dishwasher with eight years of experience in the restaurant business. Have performed washing duties, janitorial duties, kitchen prep, and cleaning duties. Used to working independently, with little to no supervision for long stretches of time. Also able to communicate effectively within a team, and provide open, friendly, and professional feedback to fellow dishwashers and trainees.

**B. Working Experience**

**January/2013 - August/2017 - Cassie's Grill - Tucson, Arizona**

**Responsibilities:**

* Cleaned dishes using automatic washing equipment
* Inspected all washed products before allowing them to return to rotation
* Emptied garbage bags and disposed of recycling
* Performed deep-cleaning of all kitchen equipment, including sinks and trash cans, when necessary

**Achievements:**

* Organized and sorted dishes in order to increase levels of efficiency and decrease downtime
* Took an additional 30-hour OSHA training course in food safety and preparation
* Helped train new employees in the basics of food safety

**December/2009 - January/2013 - Victoria's Tacos and Fries - Tucson, Arizona**

**Responsibilities:**

* Cleaned all the dishes, glassware, pots, and pans in the restaurant
* Cleaned counters, swept floors, and mopped entire kitchen prior to shift changeover
* Hand-washed every single dish in the restaurant
* Kept work area clean
* Helped to unload truck and stock supplies in the kitchen

**Achievements:**

* Frequently stepped in as a server during extremely busy periods
* Achieved 100% perfect attendance for the entire time I worked there
* Completed a Chemical Safety Course, and taught course to newer staff
* Worked ten-hour shifts, six days a week, with little supervision

**C. Education and Academic Training**

High School Diploma, Barrigan Public High School, Tucson, Arizona, 2009

**D. Job Related Skills**

* Ability to stand for long periods of time
* Skilled in multitasking between cleaning dishes and performing other kitchen duties
* Knowledgeable about food safety protocols
* Understanding of the necessity of working within a team environment as part of the restaurant experience

**E. General Skills**

* Pays close attention to detail
* Demonstrated ability to train and mentor other employees
* Consistently praised as a good team worker
* Excellent ability to understand mathematical and monetary challenges
* Maintains a professional and clean image at all times