



Boston Pizza Uxbridge

JOB DESCRIPTION SCULLERY

REPORTS TO: KITCHEN MANAGER & MANAGEMENT

SUMMARY OF WORK PERFORMED

The scullery is responsible for the cleaning and sanitizing of all dishes, smallwares and cutlery during his/her shift, as well as the general cleanliness of the work areas.

DUTIES AND RESPONSIBILITIES

- The scullery will follow the proper procedures to ensure that all items are appropriately cleaned.
- The scullery is responsible for replacing all cleaned and dry items in their designated areas.
- Organization and cleanliness of the dish area and they will follow all cleaning schedules and checklists.
- They will be expected to help out in other areas from time to time.
- From time to time they will be required to assist in the training and development of new employees.
- Co-operation, communication and teamwork are essential for a successful scullery.
- The scullery will perform other such duties as will be required from time to time.

OTHER DUTIES

- **The cleanliness of the entire restaurant, exterior and parking areas are a top priority of the General Management Team and all employees are expected to ensure the cleanliness of these areas.**