

Dishwasher
Food Services Division, Yukon University
Arctic Winter Games 2026
March 7 – March 14, 2026

Dishwashers maintain cleanliness and operational flow through equipment sanitation, waste management, and support tasks in high-volume settings like the Arctic Winter Games. Key duties emphasize FoodSafe practices, efficiency, and coordination with Chef Lead, Prep Support Workers, Cooks, and Foodservice Supervisor.

Key Duties

- Operate dishwashing equipment safely, wash and sanitize dishes, utensils, pots, pans, and service ware per FoodSafe practices or as directed.
- Assist Prep Support Workers or front-of-house by promptly delivering clean items to stations and retrieving soiled equipment for cleaning.
- Follow instructions from Chef Lead, Cooks, or Foodservice Supervisor, reporting equipment malfunctions or supply shortages immediately.
- Direct any athlete inquiries about service items to the Foodservice Supervisor or Prep Support Worker, focusing solely on sanitation support.
- Organize clean storage areas, sweep/mop floors around kitchen and dish areas, as well assist with waste removal or recycling as part of workflow.
- Monitor detergent/chemical stock, rotate supplies, ensure proper drying and storage, and collaborate with team to maintain hygiene standards.

[Yukon University Temporary Positions - Food Services Application – Fill out form](#)