

Thaden School
Kitchen Assistant/Dishwasher
Bentonville, Arkansas

Named in honor of Louise Thaden, a pioneering aviator born and raised in Bentonville, Thaden opened in August 2017 and now serves approximately 250 students in grades 6-12. With its well-resourced tuition assistance program and a national faculty, the school is expected to grow over the next several years to serve as many as 550 students. To support this robust growth, the school now seeks a full-time Kitchen Assistant/Dishwasher.

The Kitchen Assistant/Dishwasher is responsible for the dishwashing area of the school's production kitchen. Duties include gathering soiled plates and flatware from carts, washing them thoroughly, and resetting the serving carts in preparation for the next day operation. The Kitchen Assistant/Dishwasher is also responsible for restocking items, unloading delivery trucks, and preparing the cook stations. After meal service, duties include cleaning appliances and machines, emptying and cleaning trash receptacles, and other tasks as needed.

Responsibilities

- Ensures the availability of clean dishes by washing pots, pans, flatware, and resetting carts for next-day operation.
- Cleans all kitchen areas and is directly responsible for a sanitary and organized dishwashing area.
- Helps clean machines and appliances used in the kitchen, such as meat slicer, mixers, proofing cabinet, and ovens.
- Unloads and stores deliveries following school policies and procedures.
- Arranges delivery of foods for the week and keeps the storage units clean and organized.
- Sweeps and mops floors, cleaning up after any items that are broken or spilled.
- Takes out the trash and rinses garbage cans.
- Reports kitchen accidents or violations of food safety codes and procedures.
- Follows all manuals and Standard Operating Procedures for all equipment.
- Abides by all state food safety and sanitation laws.
- Achieves ServSafe Food Safety Manager level within one year of employment.

Experience and Qualifications

The ideal candidate will have 3-5 years' experience in a professional or school kitchen as well as in-depth knowledge of inventory, food safety, and sanitation practices, including ServSafe and/or NEHA certifications.

We seek thoughtful, energetic, and passionate candidates who are comfortable working in a challenging environment and who will seize opportunities to participate in and contribute to our vibrant school community.

Physical Requirements

- Must be able to stand for extended periods.
- Must be able to bend, squat, reach, and lift 25 to 50 pounds.

Applications

Applications should include a resume and cover letter and must submit materials through our online portal for [Thaden School Job Opportunities](#).

Thaden is an equal-opportunity employer with a strong commitment to diversity and inclusion. We prohibit discrimination in employment on the basis of race, color, national origin, citizenship, age (18 or older), religion, disability, marital status, veteran status, gender identity or expression, sexual orientation, or any other protected status. Applications by members of all underrepresented groups are encouraged.

Pre-employment screening is required for all positions.

About Thaden School

Thaden School offers a challenging and balanced educational program that ignites in its students a passion for discovery and learning, prepares them to succeed in college, and inspires them to lead lives of integrity, purpose, and responsible global citizenship. Please visit the Thaden [website](#) for detailed information regarding its mission, leadership and faculty, educational programs, indexed tuition program, and campus plan as well as recent news releases.