



Store:

Team Member:



13 Dishwasher Module


Total Time 1-2 days (4-8 hrs)	Course/Topic	Trainer/ Manager	Trainee initials	Date	Passed/ Completed
30 min	1 Dishwasher Station Set-up 2 Three sink compartment 3 Dishwashing Machine 4 Storing	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Module Video 10 min	4 Dishwasher Training Video	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Practice 4 Hrs	5 Dishwasher Hands on Training	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Module Quiz 20 min	6 Dishwasher Quiz	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	___%
Certification 60 min	Manager Certification Check List	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	___%


General Comments (recommendations, opportunities, points that needs to improve, abilities etc.)	General Score <input type="text" value=""/> % Passed <input type="checkbox"/> Yes <input type="checkbox"/> No
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A Dishwasher is responsible for providing guests with the cleanest serveware possible. The Dishwasher is responsible for washing all pots and pans. Additional jobs may include general cleaning of the food perorations areas and stations, picking up and sweeping the main parking lot, dining area, or restrooms.

Description of training: The Dishwasher training Module is part of the Shakey's® Training Program. The Training program includes all material necessary to facilitate the learning process; such as Station Guide, Training Video and Quiz specific to the position. The Dishwasher Module has been designed to provide all Shakey's® members with tools and training materials to guarantee thorough training of the Dishwasher position. **The recommended hours per training day are 4hrs, and should be covered within 2-4 days or 8-16 hours.**

1-2 days (4-8 hrs)	Training Program
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60 min	Station Guide Review	Resource	Main Goal:
 Station Guide Review	1 Dishwasher Station Set-up 2 Three sink compartment 3 Dishwashing Machine 4 Storing	Station Guide	The trainee will review all basic standards required of the position. The trainee will review all procedures, specs charts, recipes, and responsibilities specific to their position.
Comments:			

Module Video 10 min	Module Video	Resource	Main Goal:
 View Training Video	Dishwasher Station Training Video	Video	The Team Member will review the video to gain a better understanding of the station guide and will be provided examples of how to perform their job.
Comments:			

Practice 4 hrs	Training	Main Goal:
	Hands on Training	The Team Member will work with the trainee, in the station area, to review the opening and closing responsibilities, taking guest orders, and tools necessary to being successful in their station.

Effective Training: We strongly recommend training the cashier at least one day (4hrs each day) during buffet hours (lunch) and during fundraisers or evening hours (diner).

Dishwasher Tools.

Review, Practice and Feedback

- Review Tools
- What is clean vs. sanitized



Training

Dishwasher Set up

Review, Practice and Feedback

- Pre-Rinsing
 - Soaking dishes

- Scrapping
- Wash – First Sink
 - How to put together first sink
 - Water should be 110°F
- Rinse – Second Sink
 - Clear, hot water
- Sanitize
 - Sanitizer solution
 - Submerging dishes in sanitizer for 30 seconds
- Air Dry
 - Never use a towel

Dishwasher Set up

Review, Practice and Feedback

- Dishwashing Machine
 - Check and Fill
 - Confirm all chemical levels are correct and have the correct ppm
 - Pre-rinsing and Scraping
 - Remove all debris or food from dishes
 - Wash
 - Load the dishwasher and start the dishwashing process
 - Dry
 - Place dishes in designated dry area
 - Never use towel to dry

Storing Clean Dishware

Review, Practice and Feedback

- Store everything 6" off the floor
- Clean and sanitize drawers, shelving, and anywhere items are stored.
- Store all glassware with the bottom facing up.
- Store flatware/utensils with handles up.
- Cover equipment food contact surfaces until they are ready to use.
- Make sure all pans are completely dry and stored with the bottoms up

Important: It may be necessary to repeat the training in detail two or three times before beginning the certification process.

General feedback and comments

Comments:



▷ **Instructions:** Complete before taking Dishwasher quiz.

Note: The trainee should get at least 80% (16 of 20) as minimum score to pass the quiz

1. You must wash your hands ...

- After you go to the restroom.
- Count your register.
- Every time you change work stations.
- All of the Above

2. What are the Dishwashers primary responsibilities? (check one)

- In charge of maintaining the dishwashing machine.
- Remove dishes from the tables.
- Provide guests with the cleanest serveware possible.

3. True or False:

FALSE There isn't a difference between clean and sanitized.

4. Sanitizing is the:

- Process of reducing the number or microorganism on a clean surface to a safe level.
- Process of removing dirt.

5. What is the flow of the dishwashing process?

- Scraping, pre-rising, wash, rinse, sanitized, and air dry.
- Pre-rising, scraping, wash, rinse, sanitized, and air dry.
- Pre-rising, wash, rinse, and air dry.

6. True or False:

FALSE It is okay to place knives, peelers, or sharp utensils in the sink.

7. What is the secret to dish washing quickly and effectively?

- "Scraping"
- "Pre-rinsing"
- "Sanitizing"

8. True or False:

TRUE Even if your restaurant has a dishwashing machine, you are still required to have a three-sink set up filled and ready at all times.

9. True or False:

FALSE The three sink system must run from left to right.

10. The First Sink must have a minimum temperature of:

- 110°F
- 140°F
- 165°F

11. The Second Sink must have a minimum temperature of:

- 165°F
- 110°F
- 140°F

12. How long does the NRA recommend that dishes are submerged sanitizer solution?

- 1 minute.
- 30 Minutes
- At least 30 seconds.

13. True or False:

FALSE Its okay to use a towel when drying dishes

14. What is the order of the "20 Seconds Washing Hands Procedure"? (1- first , 4 – last)

3 Vigorously scrub hands and arms (10-15sec)

1 Wet your hands with warm water

2 Apply soap

4 Dry Hands and Arms with single use towel

15. How many Team Members does it take to run a dishwashing machine?

We do not use dishwashing machines in the restraint

2

1

16. What is the correct order of using a dishwashing machine?

3 Wash

1 Check all chemical levels and fill

2 Pre-risening and scraping

4 Dry

17. How can you tell if Sanitizer will be effective?

Temperature and Concentration (PPM: parts per million)

The color and odor.

18. True or False:

TRUE Placing food debris into a trash container rather than the dish water will keep drain lines clean, avoiding costly repairing and plumbing services.

19. When storing clean and sanitized tableware and equipment, it is important to remember to:

Store everything 6" off the floor

Store all glassware with the bottom facing up.

Make sure all pans are completely dry and stored with the bottoms up.

All of the Above

20. True or False: The alcohol Policy says:

TRUE You must dry dishes in a designated drying area.



Manager Certification Check List

Dishwasher

Total Time 60 min	Employee		Store		Date	/	/
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Instructions: To complete the Certification process, the manager will do a general review of the Team Member's performance, after they have been trained. The trainee should score at least 3 **out of 4** (80%) to be certified in their position. If their score is less than 80% the Team Member will need to review all training material and reschedule the certification process with their manager.

Manager-Trainer Certification Check List

In order to confirm the Team Member has been certified as a Dishwasher the Manger will confirm, through the check list below, that the Team Member has be thoroughly trained and has knowledge of the position.

1. General Knowledge Yes No

- Has knowledge of description of work and Mission & Values. Knows how to wash, check and clean work area, and knows station tools.
- Has knowledge of position responsibilities, has correct uniform, visor and name tag, knows the Shakey's® menu, uses the PPE (Personal Protect Equipment) correctly.

2. Dishwasher Set up

- Pre-Rinsing
- Soaking dishes
 - Scrapping
- Wash – First Sink
 - How to put together first sink
 - Water should be 110°F
- Rinse – Second Sink
 - Clear, hot water
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 - Never use a towel

3. Dishwasher Set up

- Check and Fill
 - Confirm all chemical levels are correct and have the correct ppm
- Pre-rinsing and Scraping
 - Remove all debris or food from dishes
- Wash
 - Load the dishwasher and start the dishwashing process
- Dry
 - Place dishes in designated dry area
 - Never use towel to dry

4. Storing Clean Dishware

- Store everything 6" off the floor
- Clean and sanitize drawers, shelving, and anywhere items are stored.
- Store all glassware with the bottom facing up.
- Store flatware/utensils with handles up.
- Cover equipment food contact surfaces until they are ready to use.
- Make sure all pans are completely dry and stored with the bottoms up



60 min

Total Time	Name of Manager/Trainer Certifier	Trainer Initials	Trainee initials	Date	Passed/ Completed
					_____ %

<p>General Comments (recommendations, opportunities, points that needs to improve, abilities etc.)</p> <hr/> <hr/> <hr/>	<p>General Score (Passed)</p> <p><input type="checkbox"/></p>
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