



**2026 Job Title and Description:** Dishwasher

**FLSA Status:** Seasonal, Part-Time to Full-Time, Hourly, Non-Exempt

**Supervisor:** Director of Food Services

**Work Location:** Schoodic Institute at Acadia National Park, Winter Harbor, Maine  
Schooner Commons–Commercial Kitchen and Dining Facilities

**Position Summary:**

The Dishwasher will perform a variety of supportive and janitorial kitchen tasks under the management of the Director of Food Services. They play a key role in our kitchen’s operational flow, ensuring all kitchen utensils, cooking equipment and dishes are sanitized properly and readily available for use by kitchen and dining room staff. Additional responsibilities will include keeping all commercial spaces clean and prepared to receive guests.

Schooner Commons is the primary kitchen and dining facilities on Schoodic Institute’s campus where we host up to 120 individuals on a regular basis throughout the peak season. Meals are routinely prepared and served to accommodate small and large groups; this includes serving guests three meals a day, seven days a week.

We seek a positive team player who thrives in a fast-paced commercial kitchen. You must be prepared to engage professionally with guests, visitors and staff.

Flexibility in this role is essential, as shifts are dictated by our booking calendar and include days, nights, weekends, and holidays.

**Primary Responsibilities:**

**Dishware & Equipment Management**

- **Sanitization & Flow:** Efficiently wash, sanitize, and restock all dishware and cookware to ensure seamless service for guests and kitchen staff.
- **Maintenance & Supplies:** Operate dish machines, monitor wash temperatures, and track cleaning supplies to ensure equipment is functional and fully stocked.

**Facility Safety & Sanitation**

- **Workspace Cleanliness:** Maintain high standards of order across all stations, including sweeping, mopping, and immediate spill cleanup.
- **Waste & Dining Support:** Manage dining room bus stations and regularly sanitize/empty trash and recycling bins.

**Team Collaboration & Support**

- **Logistics & Prep:** Assist with receiving and shelving deliveries (dry, cold, and frozen) and support the team with basic food prep and station restocking.
- **Proactive Communication:** Promptly report any operational issues or safety hazards to the Director and contribute to a positive, respectful work environment.

**Qualifications & Skills**

- **Experience:** Entry-level candidates are welcome; on-site training is provided.

- **Certification:** Must be willing to comply with all safety standards and obtain a **ServSafe Manager Certification** within six months of hire (provided by Schoodic Institute).
- **Adaptability:** Ability to thrive in a fast-paced commercial kitchen and manage time effectively with high attention to detail.
- **Communication:** A positive team player with strong interpersonal skills and a commitment to excellent customer service with a willingness to contribute to a professional, respectful work environment
- **Work Ethic:** Capable of following directions closely while also working independently as needed.

#### **Working Conditions**

- **Physical Effort:** Ability to stand for long periods, repetitive movements and the ability to lift and carry up to 50 lbs.
- **Dress Code:** Employees are expected to wear clothing and comfortable shoes that are appropriate for the work being done. You will be provided with two shirts bearing the Schoodic Institute logo, these should be worn with khaki or black pants. At no time is it permissible to wear opened-toed shoes or any clothing that could be considered a safety hazard.
- **Tobacco Policy:** Smoke-free campus; smoking/vaping permitted only in designated outdoor areas.

#### **Employment Details:**

**Position:** Seasonal (Part-Time to Full-Time options available)

**Classification:** Hourly; Non-Exempt

**Location:** Schoodic Institute at Acadia National Park, Winter Harbor, Maine

**Compensation:** Competitive hourly rate (commensurate with experience)

**Benefits:** Seasonal Paid Time Off (PTO) is available

#### **To Apply:**

Please complete the online application or submit a resume and cover letter to [search@schoodicinstitute.org](mailto:search@schoodicinstitute.org) with the subject line “**Dishwasher**” or mail it to: *Attn: Human Resources, PO Box 277, Winter Harbor, ME 04693.*

#### **About Schoodic Institute**

Established in 2004, Schoodic Institute at Acadia National Park is a 501(c)(3) nonprofit organization and Acadia National Park’s primary partner in science and education. Based in Winter Harbor, Maine, on Wabanaki homeland, Schoodic Institute is the largest of 18 National Park Service Research Learning Centers found in the United States. Our mission is inspiring science, learning, and community for a changing world. Schoodic Institute’s focus is understanding environmental change taking place in Acadia and beyond, and helping land managers respond and adapt to change.

Open year round, our 100-acre campus hosts groups of up to 150 people, and offers classrooms, lab space, overnight accommodations, dining, meeting space, and a 124-seat auditorium where we bring people together for immersive educational and professional development opportunities.

Schoodic Institute at Acadia National Park is committed to increasing diversity in environmental science, education, conservation and hospitality. We are highly collaborative, inclusive, and committed to a team environment that is safe and free from bullying, harassment, and discrimination. Team members are encouraged to share ideas, enthusiasm, and knowledge with each other. Schoodic Institute is an Equal Opportunity Employer.

*Inspiring science, learning, and community for a changing world*