



## **Naval Academy Business Services Division**

**Job Announcement Number: 26-016**

**Vacancy Open: January 15, 2026 – January 29, 2026**

**Area of Consideration: All Qualified Persons**

**Must be at least 18 years of age to obtain required security clearance**

**Security Level: Tier 1 – Non-Sensitive**

### **POSITION DETAILS**

Dishwasher (FSW), NA-7408-02

Flexible (0-40 hours weekly, Non-Benefited)

\$17.79/Hour

Positions Available: 5

Perks: Possible Shift Differential Pay, Sunday Premium Pay, Daily or Weekly OT, Holiday Pay, Pay/Step Increases

Seeking candidates with Back of the House (BOH) experience to join an exciting team in a brand-new culinary concept as we grow our Retail Dining departments. Morning and Evening shifts available; weekdays, weekends, and holidays; in support a 7 day a week operation and events schedule.

**\*\* This position requires evening and weekend availability, 7–8-hour shifts. \*\***

### **JOB SUMMARY**

The Dishwasher position is located in the U. S. Naval Academy's Non-Appropriated Fund Instrumentality (NAFI), Retail Dining and Hospitality group within the Naval Academy Business Services Division (NABSD), Annapolis, Maryland. NAFI is an entity that generates its own funds through its operations, and is not funded by Congress.

The Dishwasher provides both the flexibility and the knowledge to multitask in a restaurant and/or catering BOH atmosphere. This position may be located at any of the NABSD Retail Dining & Hospitality locations as needed.

### **DUTIES & RESPONSIBILITIES**

Maintains water and detergent levels in dishwasher; removes strainer pans, inspection doors, etc., for proper cleaning of dishwasher, inside and out; removes calcium deposits as required; and restores room to orderliness. May unload food from delivery trucks and place in correct location. May move heavy garbage cans and place trash in proper receptacles. Ability to clean any equipment or facility located in the food service area and dining room. Ability to fill out proper paperwork needed for cash register and accountability.

Position involves prolonged standing, walking, reaching, stooping, pushing, pulling, and bending. Frequent light to moderate lifting of objects weighing up to 20 pounds. Uses assistance from other workers for moving objects weighing more than 20 pounds. Work is performed in kitchen areas where the steam and heat from cooking equipment often cause uncomfortable high temperatures and humidity. The work area is well lighted. It is usually noisy from food service activities. The employee is regularly exposed to hot liquids, hot working surfaces, sharp cutting blades. There is the danger of slipping on floors where food or beverages have been dropped.

Additional duties may include:

- Prepares a variety of food items in accordance to the current menu, stocks retail areas with food service items, and maintains inventory of stock.
- Ensures food service area is in a presentable and sanitary condition.
- Performs tasks with several steps such as: Sets up food service counters, steam tables, dining room tables, and side service stands with hot and cold food, including meats, vegetables, salads, desserts, bread, butter, and beverages.
- Makes a variety of fruit and vegetable salads such as: fresh fruit, tossed green, tomato lettuce, and lettuce wedges. Serves food in standard portions by placing uniform amounts in containers or glasses in prescribed quantities.
- Packs box lunches and assists with preparation and execution of catering events.
- Responsible for complying with standard methods and procedures such as conduct, etiquette, dress code, serving techniques and complete familiarity with the beverages and food served.

## KNOWLEDGE, SKILLS and ABILITIES (KSAs) for this position are as follows:

**\*\* Your application must include narratives for each KSA, using specific examples to demonstrate your qualifications and experience.**

1. Incumbent must have 3 months experience working in a restaurant in Back of the House. Dishwashing experience and/or cold food prep skills preferred.
2. Experience in operating, breaking down, and cleaning electrical equipment in a restaurant environment, such as, grills, fryers, ovens, and dish-washing machines.
3. Experience using a 3-compartment sink and dish machine.
4. Janitorial experience with floors and work station surfaces.
5. Ability to follow instructions and labels for the use of cleaning chemicals.

## QUALIFICATIONS & CONDITIONS OF EMPLOYMENT

Applicants who meet the qualification requirements will be further evaluated to determine the extent to which their education, related experience, training, awards, and supervisory appraisal demonstrate they possess the desired knowledge, skills, and abilities (KSAs).

- Must obtain and maintain a security clearance – requires 18 years of age
- Males born after December 31, 1959 must be registered for Selective Service
- Verification of employment eligibility in the United States is required
- Probationary period: Flexible employees are employed based on the needs of the business
- Must be able to understand and communicate in English
- Must complete an Occupational Health screening for this position

## APPLICATION INSTRUCTIONS

A complete online application **must** be submitted no later than NOON on the closing date to be considered for a USNA NAF/NABSD position. Please visit the employment website <https://www.usnabsd.com/about/careers/> or email [nabsdjobs@usna.edu](mailto:nabsdjobs@usna.edu) if you need assistance.

Resumes must not exceed 2 pages.

**Apply Here:** <https://www.usnabsd.com/about/careers/application-for-federal-employment-of-612/>

## EMPLOYMENT PREFERENCES

Explanation of employment preferences is available on the NABSD Website. No preference is given unless requested and documented. Acceptance or declination of a regular position ends ability to claim preference for spouse or Involuntarily Separated (IVS) applicants. To claim a preference, you must attach the following documents with your employment application and request form:

- **ICTAP (Interagency Career Transition Assistance Plan):** Most recent SF50 (or equivalent) and RIF (Reduction in Force) notice.
- **Military Spouse:** most current military member's PCS orders, submit spousal request form – (*Per the CNIC 5300.206b, spouses' preferential consideration for NAF positions at the NF-3 and below*)
- **Veteran:** Page four (4) of the DD-214

*Note: Failure to provide the required information may result in loss of consideration for the position and elimination from the selection process. Please be advised that applications received after Noon on the closing date listed above will not be considered. Some positions have special requirements. In these cases, selection is tentative pending satisfactory completion of said requirements.*

*Applicants may be required to provide proof of education, complete a pre-hire health screening, etc. All selections are contingent on obtaining satisfactory employment reference checks. We are an E-Verify participant. Please be informed that applicants will be required to submit a federal government background check. As a condition of employment, the selectee will be required to participate in direct deposit as specified in the negotiated agreement.*

*Occupants of this position must maintain the privacy of official work information and data, and demonstrate the highest level of ethical conduct. DON is an EEO employer. All qualified candidates will receive consideration without regard to race, color, religion, sex, national origin, age, disability, marital status, political affiliation, or other non-merit factor.*

*Reasonable accommodations are provided to applicants with disabilities. If reasonable accommodation is needed for any part of the application and hiring process, please contact the office that is collecting the applications. The decision on granting reasonable accommodations will be on a case-by-case basis.*