



Alma Kiplagat

Lead Dishwasher

ABOUT ME

Bringing 6 years of back-of-house experience across high-volume restaurant kitchens, with a focus on waste reduction, delivery receiving, and dish staging efficiency. Reorganized clean dish staging zones to improve order delivery speed by 14.6%, and introduced a scrap-sorting bin system that reduced kitchen waste spending by \$1,370 per month.

PROFESSIONAL EXPERIENCE

Lead Dishwasher

Kittitas Valley Grill House, Ellensburg, WA | 2023 - Present

- Improved order delivery speed by 14.6% by reorganizing clean dish staging so cooks pulled plates, bowls, and ramekins from labeled zones instead of searching shared shelves.
- Received and stocked 4 vendor deliveries per shift using a hand truck, verifying item counts against purchase orders and rotating stock by FIFO within 18 minutes per load.
- Reduced kitchen waste spending by \$1,370 per month after introducing a scrap-sorting bin system that separated compostable food trim from general trash.
- Placed clean dishes, utensils, and sheet pans in designated storage areas within 8 minutes of each machine cycle, keeping the line supplied during 3-hour dinner rushes.
- Set up banquet tables for private dining events seating up to 64 guests, arranging place settings and water service before doors opened.

Dishwasher

Cascade Range Brewing Kitchen, Cle Elum, WA | 2021 - 2023

- Received and verified 3 supply deliveries per shift, unloading cases of detergent, sanitizer, and dry goods and stocking them in the chemical closet and pantry within 22 minutes.
- Lowered food waste costs by \$890 per month by separating reusable vegetable trim from discard bins so prep cooks could repurpose it for stock production.
- Transferred clean cooking equipment from the dish room to the hot line using a hand truck, completing 7 round trips per shift without breakage.
- Washed and sanitized produce for the cold prep station, rinsing leafy greens and herbs in a three-compartment sink before portioning.

Dishwasher

Manastash Creek Cafe, Ellensburg, WA | 2020 - 2021

- Received 2 morning deliveries per shift, checking invoices against delivered cases and reporting shortages to the kitchen manager within 15 minutes of arrival.
- Cut weekly food waste by 9.8% after consolidating partially used ingredient containers during closing walkthroughs and labeling them with prep dates.
- Stored clean cookware, baking sheets, and mixing bowls in assigned racks after each wash cycle, keeping the storage area organized for a 6-person kitchen crew.

CONTACT INFORMATION



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EDUCATION

GED in General Studies

Yakima Valley College Ellensburg
Learning Center, Ellensburg, WA
2019 - 2020

KEY SKILLS

- Commercial dishwashing machine operation
- FIFO inventory rotation
- HACCP awareness
- Hand truck loading
- Chemical dip sanitation
- High-temperature sanitizer operation
- Delivery receiving and verification
- Waste tracking
- OSHA safety procedures