**Role:** Kitchen Assistant

**Reporting to:** General Manager

**Location of role**:

**Job Purpose:**

As Kitchen Assistant, you will be responsible for assisting our Chefs and our Supervisors or Managers. Your primary duties include preparing certain food items, such as salads, cleaning the kitchen, equipment and organising food and other items in the stockroom.

**Key responsibilities**

* Cleaning and sterilising countertops, kitchen walls, stoves, ovens, grills and sinks
* Cleaning the entire kitchen once it is closed to ensure it is ready for the next day
* Maintaining the food storage areas like freezers and refrigerators
* Receiving deliveries and organising them in the kitchen
* Washing dirty dishes like cutlery, pots, cutting boards and pans or loading dishes into the dishwasher
* Removing kitchen waste from waste containers and disposing of them properly
* Cleaning and maintaining cooking equipment like cookers, pots and food mixers
* Supporting the Chef in basic food preparation like cutting ingredients, peeling and washing food items, and preparing salads.
* Providing assistance to managerial staff, as needed
* Health and safety responsibilities

**Essential skills and experience**

* Ability to communicate with the Kitchen Managers, Chefs and customers
* Thorough attention to detail, excellent time management and critical thinking skills
* In-depth knowledge of kitchen safety and health regulations
* Excellent stamina to work long hours
* Excellent stress management skills
* Ability to work under pressure
* Teamwork skills to collaborate with colleagues
* Ability to follow all instructions given