

# KITCHEN ASSISTANT



## GENERAL DESCRIPTION

Kitchen assistants assist chefs prepare meals for restaurant patrons. Kitchen assistants conduct most of the preparation prior to meal delivery.

## PRIMARY FUNCTIONS

- Cleaning the Kitchen
- Assist chefs in preparing the food for restaurant guests.
- Chopping or peeling fruits and vegetables
- Cut meat for
- handle sharp knives and utensils
- Light Cooking
- Operate kitchen appliances
- Compliance with all relevant health department and company rules and regulations
- Any additional duties assigned to them by management or chef

## REQUIREMENTS

- Fluent in English
- Ability to lift 75 pounds
- Team player, coachable, hardworking, and enthusiastic
- Basic understanding of professional cooking and knife handling skills
- Understanding and knowledge of safety, sanitation and food handling procedure
- Ability to take direction
- Ability to work calmly and effectively under pressure
- Problem solving abilities, be self-motivated, and organized
- Must be able speak, read and understand basic cooking directions
- Ability to multitask

## Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.