

Kitchen Assistant

Job Description and Person Specification

Position Details

Position: Kitchen Assistant	Department: Kitchen	Reporting to: Head Chefs
Salary: £20,0009.6	Contract: Permanent	Hours per week: 40

Overall Objective: To ensure cleanliness throughout the kitchen areas and utensils.

Job Description

Person Specification

Main Objectives

- Ensuring the food preparation areas are clean and hygienic, always.
- Sorting, storing, and distributing ingredients.
- Washing, peeling, chopping, cutting, and cooking foodstuffs and helping to prepare salads and desserts.
- Disposing of rubbish
- Prepping food from a list given to you by the chef you are working with on your shift. (basic food preparation until skills evolve.)
- To listen and learn from advice given by duty chefs.

Summary of Duties

- Ask chef on duty for preparation list for the day.
- Work cleanly, tidily, and efficiently.
- Cleaning of kitchen areas and equipment
- Maintain kitchen cleanliness throughout the period of the shift.
- To ensure all legal legislation requirements including health and safety, food safety and company policies
- To ensure all food preparation is stored properly and labelled as instructed by chef.
- Close down kitchens with the rest of the team at the end of shifts to a high standard
- Any reasonable management request

Essential

- Ability to work to strict guidelines.
- Ability to work as part of a team and on own initiative.
- Good customer service skills
- Understanding the importance of health and hygiene
- Ability to work in a hot and high pressured environment
- A great team player
- The ability to listen and learn and take instruction.

Desirable

- Basic kitchen background, but not essential as this is a kitchen entry level position.
- Basic knowledge of food safety. but not essential as this is a kitchen entry level position so it will be taught.
- A desire to learn and progress