

Kitchen Operations Assistant

The Kitchen Operations Assistant is responsible for supporting kitchen operations by performing a range of tasks, including food preparation, dishwashing, cleaning, and inventory management. They play a vital role in ensuring that the kitchen runs smoothly and efficiently, and that all food is prepared to the highest standards of quality, taste, and presentation.

Responsibilities:

- Assist with food preparation, including chopping vegetables, measuring ingredients, and preparing basic dishes.
- Operate kitchen equipment, such as dishwashers, ovens, and mixers, to support kitchen operations.
- Clean and organize kitchen surfaces and equipment, ensuring that the kitchen is maintained to a high standard of cleanliness.
- Assist with inventory management, including monitoring stock levels and restocking supplies as needed.
- Prepare and pack food items for orders as required.
- Follow all health and safety regulations and compliance requirements.
- Communicate effectively with other staff members, including servers, Kitchen Staff, and management.
- Follow all established company policies and procedures.

Qualifications:

- At least 2 years of experience in a commercial kitchen, with knowledge of food preparation and kitchen operations preferred.
- Ability to work effectively in a fast-paced environment and manage multiple tasks simultaneously.
- Strong attention to detail and commitment to quality.
- Ability to work collaboratively with other staff members, and management.
- Understanding of health and safety regulations and compliance requirements.
- Ability to work a flexible schedule, including nights, weekends, and holidays as needed.
- Knowledge of inventory management and kitchen equipment operation.
- Strong organizational and time-management skills.