

Kitchen Assistant

The Kitchen Assistant will be responsible for cleaning, washing, and maintaining organization of the kitchen, ensuring cleanliness and hygiene standards are met, and coordinating with other kitchen staff to ensure smooth operations. Must be thorough, efficient, flexible, a team player, and have a good sense of organization to help maintain a clean and orderly kitchen.

Responsibilities

- Monitor trends and develop and implement appropriate strategies to correct negative trends regarding cleaning, washing, and organization of the kitchen, bus, and dishwashing staff.
- Maintaining Inventory of cleaning supplies.
- Wash dishes, pots, pans, and other kitchen utensils, ensuring that they are cleaned and sanitized according to established procedures.
- Support the wait staff during the busier times of the day with re-filling ice container in waitress station and retrieving dirty dishes from the dining room, if needed.
- Contribute to the team's efficiency by helping with prep work or expediting for other shifts when needed include upholding the appearance standard of the restaurant by taking out the trash and maintaining the grounds. Additionally, you must keep all food services readily available for the team's success.
- Cleaning, washing, and maintaining organization of the kitchen.
- Knowledge of local guidelines to uphold health and safety for diners.
- Follow restaurant standards to keep kitchen, and food storage areas clean and organized.
- Other responsibilities may include basic food/order preparations and supporting the kitchen and server team as needed.

Qualifications and Skills

- High ability to multi-task, manage time, and work efficiently.
- Be flexible with other kitchen-related tasks that vary with each shift.
- The willingness and ability to cross-train and work in multiple positions. We believe in the concept of ONE Kitchen, where your training and flexibility will enable you to become an expert in multiple roles and set you up for personal advancement.
- Ability to work on your feet for eight hours or more a day.
- Teamwork skills and work collaboratively in a fast-paced kitchen environment
- Ability to listen and communicate effectively.
- Excellent organizational skills.
- Must be able to lift at least 40 pounds at a time on a regular basis.