



Job title: Kitchen Assistant

Main purpose of job:

To assist the kitchen with any needs from food preparation to cleaning.

Department: Kitchen

Position reports to: *Head Chef*

Position is responsible for:

Assisting the kitchen brigade

Duties, responsibilities and tasks

- Become a very important part of the team
- Keeping the kitchen to the highest level of cleanliness
- Ensuring all cleaning jobs are carried out as quickly and as efficiently as possible
- Collect and wash up pots and pans and kitchen utensils
- Clean food preparation areas and equipment, in addition to crockery and cutlery
- Unload food and equipment deliveries
- Keep the storeroom and walk in fridges organised, clean and check temperatures
- Keep work surfaces, walls and floors clean and sanitised
- Fully support the head chef with what is needed
- Create harmony and build a team spirit.
- Deliver the companies stated mission with exceptional service and standards.
- Full compliance of all operating controls, SOP's, policies, procedures and service standards.
- Complying with all Company requirements including H&S, Food hygiene and staff welfare.
- Assist the head chef in creating a smooth and efficient service, communicating with front of house managers, with the focus being on exceptional customer service.



Person specification form

Factor	Essential?	Desirable?
Qualifications	<i>Food Hygiene Level 3 COSHH</i>	
Relevant experience	Experience working in a large kitchen	Experience working in a kitchen producing high numbers of meals to a high standard
Aptitude, skills and abilities	Organisation Communication Pride & passion Conflict resolution Astute To be a role model	