

JOB DESCRIPTION

Kitchen Hand

Reporting To:

- Head Chef, Sous Chef

Primary Function:

Assisting chefs and cooks and cleaning all areas in the kitchen to a high standard

Duties & Responsibilities:

- Wash dishes and equipment to a high standard that meets food and safety control and standards/hygiene
- Take care with equipment
- Keep kitchen environment and equipment clean and tidy
- Treat equipment with care
- Ensure dishwasher is functioning correctly and cleaned daily
- Keep all cleaning equipment orderly
- Moving stock where necessary
- Committed to team and a team player
- Follow instructions from the Head Chef and/or Sous Chef
- Follow health and safety procedures