Job Description

Position: Kitchen Staff

Job Summary

Responsible for food preparation and general kitchen sanitation. Must have basic knowledge of kitchen equipment including knife handling. Responsible for maintaining a clean cooking and working area. Must maintain a neat a professional appearance and manner.

Principal Duties and Responsibilities

1. Responsible for prep work of main kitchen and associated kitchens. Including a.m. line, p.m. line, and special functions
2. Responsible for plating of salads and desserts.
3. Responsible for cleanliness of work area.
4. Must monitor inventory at all times and report items that need to be reordered.
5. Responsible for receiving incoming food orders and rotating stock
6. Responsible for maintaining a clean uniform.
7. Other duties as assigned.

Knowledge, Skills and Abilities Required

1. Knowledge of kitchen sanitation.
2. Basic knife handling skills.
3. Basic reading and math skills.
4. Ability to lift over 50 pounds on a regular basis.
5. Ability to measure ingredients accurately.
6. Basic knowledge of kitchen equipment.
7. Ability to understand and carry out directions.

Reporting Relationship

Reports to a.m. Sous Chef, p.m. Sous Chef, and Executive Chef.

Uniform Items Required

- Non-skid soled shoes