

Kitchen Worker Job Description

This position operates in a fast paced, high volume environment. Applicant is expected to be efficient and attentive to the needs of servers, hosts and bartenders while doing their part to maintain a clean, safe, and organized working atmosphere.

Requirements

Ability to read and write
Ability to stand/walk 5 hours without a break
Ability to interact with co-workers
Comfortable working in a high volume establishment
Ability to multi-task
Ability to lift up to 50 pounds
Maintain appearance standards
Ability to work in hot conditions
Ability to learn and memorize the menus and how to prepare each menu item
Must be at least 15 years of age
Must be available days, nights, weekends, and holidays, during our peak season (June – Labor Day)

Primary Functions

Prep and prepare menu items by using a variety of commercial kitchen equipment i.e. deep-fryer, gas stove, meat grinder, etc. (minor restrictions)
Prep and prepare menu items while adhering to serve safe standards
Prepare menu items with consistency, maintaining plate appearance
Follow recipes and maintain proper portions when preparing food items
Prepare menu items as directed by the P.O.S. system and meal tickets
Maintain a safe and clean work environment

Secondary Functions

Wash dishes
Take out trash
Sweep and mop floors
Set up and break down food stations
Restock coolers and freezers
Receive and put away deliveries
Other duties as assigned by a kitchen supervisor or manager