

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)

May be required to work in other departments as needed

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