

Kitchen Assistant

Reporting to: Head Chef

Key areas of responsibility:

- Helping to ensure the smooth running of the kitchen by assisting the team efficiently with a variety of operations and tasks.
- Ensuring cleaning tasks are carried out as quickly and efficiently as possible.
- Keeping washing up area organised.
- Basic food preparation tasks.
- Playing a vital part in ensuring our customers have the best possible experience.

The role includes:

- Collecting and washing up items used for cooking and food preparation.
- Collecting and cleaning crockery, glassware and cutlery used in the café.
- Cleaning food preparation areas and equipment.
- Operating the dishwasher and maintaining its cleanliness and efficient working order.
- Cleaning floors in the kitchen and cold room.
- Collecting, sorting and disposing of waste in accordance with the waste policy.
- Maintaining the cleanliness of the waste disposal area.
- Maintaining the cleanliness of the Staff Room.
- Ensuring dirty laundry is processed and that adequate supplies of clean laundry are available.
- Basic maintenance of equipment e.g. cleaning/changing filters, reporting any issues and malfunctions to a manager.
- Specified deep clean tasks at the prescribed frequency.
- Ensuring adequate stocks of cleaning products are available within the kitchen.
- End of shift cleaning and tidying routine.
- Basic food preparation, such as peeling, chopping and slicing vegetables, assembling dishes or component parts of dishes.

Skills required for the job:

- Positive and proactive attitude.
- Ability to work as part of a busy team.
- Ability to stand for most of the day and lift and carry/move heavy items.
- Knowledge of cleaning products and equipment, their uses and application.
- Knowledge of food and ingredients.
- Ability to follow instructions.
- Flexibility to adjust to workflows and envisage and pre-empt issues and backlogs before they arise.

What the right candidate can expect from the job:

- The opportunity to work for a highly reputable, award-winning, dynamic Cornish brand and to be part of a pioneering, interesting business located in the heart of Cornwall.

- The opportunity to work among a strong, friendly and committed team and with our many talented suppliers and loyal customers.
- A permanent contract for regular, agreed hours – we only use zero hours contracts when this is the job-holder's wish.
- Fast-paced, varied and rewarding work in a supportive environment.
- The chance to contribute ideas within a nimble, fast-growing enterprise.
- The chance to hone and extend skills and responsibilities to progress a career in a professional kitchen.

Hours and benefits:

- This is a full time position of up to 40 hours a week.
- The business is a 7 days a week operation and all positions involve weekend/Bank Holiday work.
- Hours will generally be rota'd between 9am and 6pm Monday to Saturday; 9.30-4.30pm on Sundays. Evening cover will be required occasionally to cover special/seasonal events.
- Generous staff discount is available to all members of staff.
- Free on-site parking.
- Free uniform.
- Pay rates vary up to age 25. The hourly rate for over 25s is £8.25.

What to do next:

If you think you have the right skills and qualities and would like to apply, please complete an application form, available from the store or downloadable [here](#).

Your completed application form should be handed in at the store or sent via email to Ruth Huxley, Managing Director: ruth@greatcornishfood.co.uk, with an up to date CV.