

Description

Title:	Kitchen Assistant
Job Holder:	Vacant
Starting salary:	KYD \$7.50 p/hr
Reports To:	Executive Chef
Department/Section:	Mise en Place Ltd

It is the duty of the Kitchen Assistant to:

- Wash and keep sanitized, all pots, pans, dishes, utensils, cutlery.
- Keep the kitchen fully sanitized at all times, following established procedures.
- Ensure the kitchen is well maintained and always organized.
- Making sure all equipment and utensils are stored in their correct places.
- Perform all cleaning, washing and preparation duties in the kitchen and storage areas.
- Keeping equipment, fridges, ovens, work surfaces and floors clean and hygienic.
- Maintaining the kitchen and cleaning supplies inventory.
- May assist with basic food preparation.
- The post holder must have basic food and hygiene knowledge. Certification is an advantage.
- The post holder must be able to work under pressure while maintaining quality service.
- The post holder must be able to work as part of a team, with good interpersonal and communication skills.
- Must be able to take and follow instructions,
- Must be able to prioritise and use own initiative,
- Must have stamina as the job requires the ability to stay on their feet for long periods of times in an extremely busy and high-volume kitchen.
- Must be able to work efficiently without constant supervision.
- Must be fully literate in English (both written and oral) to read and understand items such as instructions, warning labels on chemicals, equipment manuals.
- Must be willing to learn.
- Hygienic (have excellent personal hygiene and have a good working knowledge of hygienic food handling).
- Some experience in a commercial or fast paced kitchen is an advantage.

Other requirements

- Applicants must have a no-convictions police record.
- Qualified Caymanians and PR Holder are strongly encouraged to apply and will receive priority for consideration.

Qualified applicants can visit the following link to apply: https://miseenplace.bamboohr.com/careers/