

## **Kitchen Assistant**

The Kitchen Assistant assists the chefs with ingredient preparation as well as perform all washing and cleaning duties required in the kitchen.

### **Responsibilities**

- Clean and sanitize all food preparation areas according to established standards of hygiene.
- Wash and store all cooking appliances, instruments, utensils, cutting boards, and dishes.
- Assist the chefs with the preparation of meal ingredients, which includes washing, cleaning, peeling, cutting, and chopping fruit, vegetables, poultry, meat, etc.
- Assist with unloading delivered food supplies
- Organize the storage of food supplies
- Transfer meal ingredients from storage areas to the kitchen as per the chef's instructions.
- Perform other duties as assigned by your supervisor(s)

### **Requirements**

- Minimum of an SSCE/ HND certificate
- Experience assisting in kitchens
- Sound knowledge of food health and safety regulations
- Ability to stand for extended periods
- Ability to work in a fast-paced environment
- Ability to work in a team
- Excellent organizational and time management skills