

Kitchen Assistant

Reporting to: Head Chef

Overview:

The post-holder plays an essential role in our energetic team by helping to ensure the kitchen and café run smoothly and efficiently. This is a varied and interesting daytime job and the chance for someone with good organisational qualities and an interest in food to develop some amazingly valuable skills and potentially to provide a strong foundation for anyone interested in a career as a chef.

The role includes:

- Basic food preparation, such as:
 - peeling, chopping and slicing vegetables
 - preparing other foods such as sandwiches and salads
 - assembling dishes
 - making component parts of dishes, e.g. sauces, mayonnaise.
- Washing up café crockery, cutlery, glassware and kitchen equipment.
- Cleaning food preparation areas, equipment and floors.
- Operating the dishwasher and keeping it clean and in good working order.
- Managing café and kitchen waste in accordance with the waste policy.
- Maintaining the cleanliness of the Staff Room.
- Ensuring dirty laundry is processed and that adequate supplies of clean laundry are available.
- Basic routine maintenance of equipment e.g. cleaning/changing filters, reporting any issues and malfunctions to a manager.
- Specified deep cleaning tasks at the prescribed frequency.
- Following procedures to ensure all tasks are carried out safely.
- Ensuring adequate stocks of cleaning products are available within the kitchen.
- End of shift cleaning and tidying routine to give the team a great start the next day.

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 learn some valuable transferable skills and to develop professional skills and responsibilities to progress a career.

Hours and benefits:

- This is a full time position of 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 8am and 7pm Monday to Saturday; 9-5pm on Sundays. Evening work will be required very occasionally to cover special/seasonal events.
- Generous staff discount.
- Free on-site parking.
- Uniform.
- Hourly rate of pay dependent on age (if below 23) and experience.

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](#).

Please return the completed form to: jobs@greatcornishfood.co.uk along with an up to date CV of no more than two sides of A4.