



Kitchen Assistant Position

Job Summary:

We are seeking a dedicated Kitchen Assistant/Cook to join our culinary team. The ideal candidate will assist with food preparation, cooking, and food service in a fast-paced environment. This role is essential in ensuring that all meals are prepared safely, efficiently, and to high standards of quality. Prior restaurant or kitchen experience is preferred, and a strong understanding of food safety practices is essential. The Kitchen Assistant/Cook will contribute to creating a welcoming atmosphere for guests while maintaining cleanliness and organization in the kitchen.

Duties:

- Assist with food preparation and meal assembly according to recipes and standards
- Cook and serve meals in a timely manner, ensuring quality and presentation
- Handle food safely, adhering to proper hygiene and sanitation protocols
- Support the food service process by setting up stations, serving dishes, and clearing tables as needed
- Maintain cleanliness of kitchen areas, including washing dishes, sanitizing surfaces, and organizing supplies
- Collaborate with team members to ensure smooth kitchen operations during busy periods

Skills:

- Experience in serving, food preparation, cooking, or food handling is required
- Safe Food Handling Certification is required; we will reimburse for online certification test.
- Ability to perform meal preparation efficiently while maintaining quality standards
- Excellent food service skills with a focus on customer satisfaction
- Good organizational skills for managing multiple tasks in a fast-paced environment

Dates of Employment:

June 29, 2026 – August 20, 2026

Typical week: Sunday noon to Friday noon, 40 hours per week. Up to an additional 4 hours required on some Fridays and Sundays. Saturdays off except for July 18.

Compensation:

Compensation based on experience. On-site accommodation and meals provided if required.