

Job Title: Kitchen Staff (Heart of House)**Position Overview:**

We are seeking diligent and hardworking individuals who are passionate about delivering World Class Service to join our kitchen team. As a Kitchen staff, you will play a crucial role in supporting our culinary operations, ensuring that food preparation areas are clean, organized, and ready for service. You'll work closely with our chefs and other team members to help maintain a smooth and efficient workflow in a fast-paced environment.

Key Responsibilities:

- Assist in food preparation, including washing, chopping, and storing ingredients.
- Ensure that kitchen workstations are clean, organized, and well-stocked.
- Operate kitchen equipment safely and efficiently.
- Assist in dishwashing and cleaning duties, ensuring that all utensils, pots, and pans are properly sanitized.
- Help with receiving and storing deliveries, ensuring all food items are properly labeled and stored.
- Follow all food safety and sanitation guidelines to maintain a clean and safe kitchen environment.
- Assist with basic cooking tasks as directed by the kitchen supervisor or chef.
- Support the kitchen team during busy service periods by providing whatever help is needed.

Qualifications:

- Previous experience in a kitchen or food service environment is preferred but not required.
- Ability to work in a fast-paced environment while maintaining attention to detail.
- Strong work ethic and a willingness to learn new skills.
- Basic knowledge of food safety and sanitation practices.
- Ability to stand for long periods and lift up to 50 lbs.
- Team-oriented with excellent communication skills.
- Flexible availability, including evenings, weekends, and holidays.

Benefits:

- Competitive hourly wage including tips.
- Opportunities for professional growth and advancement within the company.
- Employee discounts on dining and events.
- A supportive team environment with a focus on work-life balance.