

## Kitchen Assistant Role Description

## In a nutshell

This role involves the preparation and presentation of meals from the Zoo's restaurant kitchen. Your main responsibilities will include general day to day food service, however at times this will include helping prepare food for private functions such as weddings.

**Hours**: This is a variable hours contract. You must be willing to work some weekends and occasional evenings when afterhours events take place.

## These are your main Tasks

- Prepare hot and cold meals for our visitors, staff and volunteers.
- Work as part of the team to ensure high standards of cooking and presentation.
- Set up the kitchen ready for daily service, and at the end of the day report to supervisors the preparation needed for the following day.
- Always ensure food hygiene standards are upheld.
- Contribute to the daily due diligence checklist.
- Maintain high standard of cleaning, including all areas of the kitchen equipment, workspaces, fridges, freezers, and the storeroom.
- Assist in kitchen porter duties such as pot wash, refuge removal and end of day cleaning.
- Monitor stock levels and report to a supervisor any items needed to be ordered.
- Maintain kitchen equipment and report any issues to a supervisor.
- Help where needed with events such as conferences or weddings. This could be anything from BBQs, breakfast functions to 3 course dinner service, buffet preparation and presentation at large function events.
- Undertake any other tasks that may be required from time-to-time as may be consistent with the nature and scope of the post.

## The Perfect Fit

We think that to be successful in this role, you will:

- Have experience of working in a kitchen environment.
- Have a food safety certificate.
- Have a positive attitude and enjoy working as part of a team.
- Have good communication and interpersonal skills.
- Be able to handle busy and stressful situations well, keeping calm under pressure.
- Have excellent time management skills.
- Be able to maintain high standards of presentation and work ethic.
- Be creative and confident in a kitchen environment.