

Food Service Assistant

Job Description

Under the supervision of the Food Service Manager and Assistant Food Service Manager, the Kitchen Assistant maintains a safe and organized work environment in which to prepare meals for user groups and employees. The major responsibilities of this position include the following but are not limited to:

- Prepare and serve menu items
- Clean all preparation/meal surfaces, areas, tools and utensils
- Manage recycling and compost
- Complete all required logs and documentation
- Store all kitchen service and equipment
- Clean after each meal (including sweeping, mopping, trash)
- Restock and organize storage and serving areas
- Secure designated areas after shift
- Maintain continuous inventory and inform Kitchen Director of needs
- Complete all required logs and documentation
- Uphold Public Health Department rules and regulations as well as those of Pathfinder Ranch
- Other duties as assigned

Job Requirements

- Exhibit the ability to work well within the Pathfinder Ranch organization and with other employees.
- Provide excellent customer service in a friendly and professional manner to all client groups.
- Complete tasks in a timely and accurate manner.
- Safely use kitchen tools such as knives, slicers, mixers, ovens and burners.
- Maintain a valid Food Handler's Certification.
- Communicate effectively and follow instruction.

Physical Requirements

- Lift and carry 30-pounds
- Work in excess of 8 hours per day
- Ability to stand for entire shift (5 or more hours)