

Title: Kitchen Helper

Reports to: Sous Chef/Working Sous Chef

Over Time: Non-Exempt

**Summary of Position:**

Accurately and efficiently assist in the production of foods to include meats, seafood, vegetables, and other hot or cold food products as well as prepare and portion food products prior to cooking or production. Also performs other duties in the area of food preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot and or cold menu items.

**Duties & Responsibilities**

- Knows and complies with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Assists with portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, steamer, flat top range, sauté burners, refrigerator equipment etc....
- Assists with preparing items for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper presentation and garnish set up for all hot food plated or buffet.
- Handles, Stores and rotates all products properly.
- Assists in food prep assignments as assigned by the Sous Chef or Garde Manger, Chef on Duty.
- Performs other related duties as assigned by the Sous Chef or Garde Manger, Chef on Duty.

**Qualifications:**

- Minimum of 3 months food handling experience.
- Must be able to communicate clearly with Sous Chef, Head Garde Manger and or Chef on Duty
- Be able to reach, bend, stoop and frequently lift up to 50 lbs.
- Be able to work in a standing position for a long period of time (up to 8 hours)
- Must be able to follow printed recipes and plating specifications
- Must maintain personal Hygiene in accordance to the State of Hawaii Health Department Standards for food service employees.