

Job Title:	Kitchen Crew	Department	BOH
Location:	The Syndicate	Travel Required:	None
Level/Salary Range:	Private	Position Type:	Full-time, hourly
HR Contact:	Brian Wall	Direct Report:	Will Smith

Job Description

ROLE AND RESPONSIBILITIES

Kitchen Staff Member is tasked with doing your part to help our restaurant operate as efficiently and effectively as possible. This will require you to be adaptable and willing to do multiple tasks throughout the kitchen to make sure we produce the best product.

Responsibilities:

- Clean and sanitize dishes, cookware, and utensils
- Clean and sanitize food preparation work stations
- Executes cold food production in accordance with standards of plating guide specifications
- Prepares ingredients by following recipes: slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; adding seasonings, verifying taste, and plating meals
- Completes hot meal preparation by grilling, sautéing, roasting, frying, and broiling ingredients and assembling
- Follow all food health and safety requirements
- Assist with the unloading of deliveries and putting into their proper storage
- Communicate kitchen needs to supervisors
- Other roles include; expo, dish
- Following directions and recipes to ensure we're putting out the most consistent product

QUALIFICATIONS AND EDUCATION REQUIREMENTS

- ServSafe is a plus, but not required
- Previous experience in a restaurant preferred, but not required
- Physical ability to stand for an entire shift
- Willingness to work weekends and evenings
- Strong teamwork and communication skills
- Maintain a neat and professional appearance

PREFERRED SKILLS

Time-management, communication, food prep, working under pressure, ability to follow a recipe, basic math, ability to multi-task

Reviewed By:		Date:	
Approved By:		Date:	
Last Updated By:	Lindsey Copley	Date/Time:	February 7, 2022