



Example of Kitchen Job Description

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Our company is growing rapidly and is looking to fill the role of kitchen. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for kitchen

- Supervise food prep and cooking
- Check food plating and temperature
- Establish portion sizes
- Monitor inventory levels and perform weekly inventory assessments
- Work with the corporate chef to price and change menu items
- Schedule work shifts for employees
- Store all food products in compliance with health and safety regulations
- Ensure the kitchen is clean and organized
- Maintain weekly and monthly cost reports
- Uphold sanitation and safety standards at all times

Qualifications for kitchen

- Have advanced knowledge of equipment utilized on a daily basis
- Has ability to master all kitchen stations and shifts
- Advanced degree of dexterity for knife handling, prep work
- Be able to teach and influence other co-workers of what is expected by the Chef and Sous Chefs
- Possess ability to manage multiple tasks and also be able to recognize other co-workers who may need assistance or help, and actively help them utilizing their experience
- Wash pot and pans, includes operating three-compartment sink, Power Soak, and rack washer