



KITCHEN HAND

CRESSY

Part Time Position

DUTIES & SKILLS

Duties -

- Food preparation for cooking and service
- Serving meals and ensuring a friendly service
- Assisting with cooking and tidying for the Chefs during service
- Previous experience in a kitchen environment (desirable)
- Knowledge of Current Food Safety Standards
- Knowledge of Cleaning /Hygiene Standards
- Willingness to take direction from others
- Reliability and shift flexibility
- Good time management skills and the ability to work well under pressure

Skills / Experience -

- Self motivated and be adaptable to change
- Mature approach to work with good time management skills
- Great communicator with the ability to work independently and as part of a team
- Understand safe food handling principles and how to create a safe working environment

WANT TO KNOW MORE?

Call Clint - 0490 034 964
SEND YOUR RESUME TO
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