



Job Description

Kitchen Hand

Part-time Casual : 20 hours/week

Purpose

Be part of a new theatre cabaret restaurant in Fitzroy providing a high quality of food production and design ensuring our customers have a worthwhile experience. Support the chef in all areas of the kitchen operation.

Be part of a change environment where diversity and inclusion are part of the fabric of Vau d'vile.

Relationships

- Reports to the Chef.
- Works as part of the Vau d'vile team.
- Suppliers.
- Industry.
- Other staff members.

Duties and Responsibilities

- Wash, clean and store all utensils and dishes in the kitchen.
- Clean food preparation equipment, floors and other kitchen tools or areas.
- Clean up spillages when they occur.
- Dispose of rubbish.
- Ensure proper use of chemical/cleaning products and ensure they are stored appropriately.
- Follow all hygiene and health and safety regulations within the kitchen.
- Assist the Chef in the preparation and cooking of food.
- Follow direction toward portion control, cooking standards and wastage.
- Maintain a positive and motivated work ethic in the kitchen at all times.
- Handle, sort, store and distribute food items.
- Follow instructions from the Chef.
- Dress correctly to satisfy statutory requirements as well as enhancing the image of Vau d'vile Drag Cabaret.
- Attend team meetings when required.
- Other duties as required.

Essential Skills and Experience

- Relevant training, qualifications and experience as a kitchen hand.
- Food Handling certificate.
- Advanced level of customer service.
- Reliable.

Desired Experience

- First Aid certificate.
- Current drivers licence.

Written

December 2016

To be reviewed

May 2017