

# Kitchen Assistant Job Description

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- Keeps the kitchen clean
- Prepares foods by washing, peeling, rinsing or slicing them to ensure safety and hygiene in the kitchen
- Washes dishes using a dish machine and hand-washing procedure following proper sanitation procedures
- Cleans pans, utensils, appliances and equipment with detergents, brushes or soaps under the direction of an experienced cook
- Reads recipes to prepare food in compliance with standards of quality and quantity in restaurant menus and also prepares special orders under supervision
- Direct workers who prepare food such as chefs' assistants and dishwashers
- Records food or product inventory, cost of materials and supplies, and preparation costs on a regular basis
- Sells beverages such as coffee, juice or soda in restaurant or cafeteria establishments
- Keeps supplies of food and beverage items stocked according to sales records or inventory reports
- Prepares special foods under the direction of a cook such as frying eggs, making omelets and preparing sandwiches
- Stores food products that must be cooled or kept cold at temperatures between 32F (0C) and 40F (4C).
- Scales ingredients for cooking, such as flour, sugar, dried beans and vegetables under the direction of a cook.