



Kitchen Associate

Reports to: Kitchen Manager

Job Type: Kitchen Associate

Location: Warminster & Doylestown

Department: Kitchen

Wage Information: Hourly

Full Benefits: Medical, Vision & Dental – 401k company matched

Job Description:

The Kitchen Associate will be responsible for handling food preparation, and assist with all tasks necessary to ensure that the kitchen operations run smoothly. You will be expected to be courteous to the customer, work with Management, departments and the kitchen team to provide a high level of customer service. It is expected that you will be punctual and conduct yourself at all times in a professional manner.

Duties and Responsibilities:

1. 5-Star Excellent Customer Experience!
2. Participates in the preparation, flavor and cooking of food; including washing, cleaning, peeling, cutting and chopping fruit, vegetables, poultry and meat.
3. Maintain a high food quality and presentation.
4. Maintain a neat and clean professional appearance by upholding Altomonte's uniform policy- non slip shoes, black pants, hat (with hair pulled back) and chef coat.
5. Fulfill all shift duties including opening, daily and end of the day duties.
6. Complete and maintain a daily, weekly and monthly department cleaning schedules with checklists.
7. Work as a team by help and assisting kitchen catering production when needed.
8. Assist with keeping the walk-ins clean, neat and organized.
9. Use proper rotation of product and keep and eye out for freshness along with expiring products.
10. Any product that is expired or spoiled must be communicated to management or owners and a product loss sheet must be completed.
11. Properly cleaning and sanitizing all food preparation areas according to established standards of hygiene.
12. Washing and appropriately storing all cooking appliances, instruments, utensils, cooking boards and dishes.

