

Kitchen assistant

We are looking for a kitchen assistant to work alongside our head chef on a variety of different events. Aptitude is more important than experience as training will be given.

You must have a flexible approach to working hours, with an interest in food and cooking and a desire to learn

Reports to: Head Chef

Your key tasks and responsibilities

- To assist in the preparation of the event menu, following instruction from the head chef
- To ensure food hygiene standards are maintained and the cleanliness of the kitchen complies with our assured safe catering procedures
- To follow the cleaning schedule for the kitchen
- Minimise breakages of crockery and glassware
- To assist in the monitoring of the food stock, ensuring items are correctly rotated and stored at the correct temperature
- To assist and comply with allergen advice legislation
- Assist in other areas of the kitchen if required
- Able to work in a hot atmosphere. Able to lift equipment and deliveries and be mobile in a confined space

Please send your CV and cover letter to charlotte.rossiter@trinityparkevents.co.uk