

Kitchen Assistant



Health
South Western Sydney
Local Health District

Roles of a Kitchen Assistant

- Prepare food and beverages, including salads & sandwiches
- Plating of patients meals on service line
- Distribute meals to patients
- Prepare and Distribute mid-meals to patients
- Serve staff meals in staff cafeteria.
- Operate and maintain kitchen equipment
- Clean all production equipment as required
- Wash all utensils used by staff and patients
- Wash and sanitise all cooking utensils
- Follow daily cleaning procedures

Career Opportunities

- Leading Hand
- Supervisor
- Deputy Manager
- Department Manager

Qualifications Required

Completion of food handlers course from an accredited facility

Supervision provided

An intensive orientation program is provided for all new staff members with ongoing support.

What sort of person should I be?

- Enjoy working in a team environment
- Motivated

Personal skills required of a Kitchen Assistant

- Good communication skills in a customer service environment
- Able to follow written and verbal instructions