



mise en place

JOB DESCRIPTION

Description

Title: **Kitchen Assistant**

Job Holder: **Vacant**

Starting salary: KYD \$7.50 p/hr

Reports To: **Executive Chef**

Department/Section: **Mise en Place Ltd**

1.	Job Purpose	The primary function of this post is to provide full, high-quality assistance to the Chefs, cooks and kitchen supervisors to ensure that the kitchen operations run smoothly.
2.	Primary Duties	<p>It is the duty of the Kitchen Assistant to make sure the Chefs/ Cooks can do their job efficiently and well. That means they could be asked to perform a range of tasks. The duties include:</p> <ul style="list-style-type: none">• Making sure all equipment and utensils are stored in their correct place• All utensils, cookware, dishes, cups and glassware are clean and hygienic• Perform all cleaning, washing and preparation duties in the kitchen and storage areas• Keeping equipment, fridges, ovens, work surfaces and floors clean and hygienic• Maintaining the kitchen and cleaning supplies inventory• May assist with basic food preparation
3.	Background Information	<p>Mise en Place Ltd. has been catering the Cayman Islands' most memorable events for over 20 years. It has earned a reputation of being one of the best in quality, service, versatility and creativity – providing its clients with positive, unforgettable culinary experiences. Each team member contributes to maintaining the high standards that have been set.</p> <p>Mise en Place Ltd is made up of a group of companies which includes-</p> <ul style="list-style-type: none">• A main commercial operation trading as Mise en Place• Events planning and execution• A commercial bakery• A pizzeria• Schools Canteens <p>Each of these companies provide high quality service to public and private clients and the role of Kitchen Assistant is vital in ensuring that the quality of service is maintained.</p>

4.	Knowledge, Experience & Skills	<ul style="list-style-type: none"> • The post holder must have basic food and hygiene knowledge. Certification is an advantage but training will be provided. • The post holder must be able to work under pressure while maintaining quality service • The post holder must be able to work as part of a team, with good interpersonal and communication skills • Must be able to take and follow instructions • Must be able to prioritise and use own initiative • Must have stamina as the job requires the ability to stay on their feet for long periods of time • Must be able to work efficiently without constant supervision • Must be fully literate in English (both written and oral) to read and understand items such as instructions, warning labels on chemicals, equipment manuals • Must be willing to learn • Hygienic (have excellent personal hygiene and have a good working knowledge of hygienic food handling) • Some experience in a commercial or fast paced kitchen is an advantage
5.	Assignment of work	<p>Work is generated by catering events which are often high volume. The Kitchen Assistant will therefore have to have good organizational skills to manage the job function.</p> <p>The post holder could be assigned to any of Mise en Place Divisions.</p>
6.	Working Relationships	<p>The Kitchen Assistant reports to the Executive Chef and Sous Chef.</p> <p>Will receive directions from Cooks and other kitchen staff.</p> <p>Will be part of a team of Kitchen Assistants but will interact with all staff members within the organization from time to time and may interact with outside clients</p>
7.	Problem / Key features	<p>The Kitchen Assistant must possess good time management skills as workload may increase throughout the work period</p> <p>The post holder will need to maintain professionalism in cases of conflict and adversity; in addition, must be cognizant of the fact that they will be working within a diverse workforce and be sensitive to cultural and other differences.</p> <p>Working in a commercial kitchen can be challenging as the environment, although climate controlled, can become hot and may not always be comfortable.</p> <p>The postholder is required to be on their feet for several hours a day</p> <p>The kitchen can become noisy</p> <p>They work with a variety of hot surfaces, chemicals and solvents so safety is always a primary concern.</p>

8.	Working Conditions	<p>This job requires Flexibility as the Kitchen Assistant may be required to work weekends, public holidays, split shifts and sometimes long hours</p> <p>Successful and motivated Kitchen Assistants have many advancement career opportunities including Cook/Chef training and in Customer Service or further Mise en Place Ltd. positions.</p> <p>Post holder will receive all statutory benefits. i.e Health Insurance, Pension and daily lunch</p>
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Other requirements

Applicants must have a no-convictions police record.

Qualified Caymanians and PR Holder are strongly encouraged to apply and will receive priority for consideration.

How to Apply

Qualified applicants can visit the following link to apply:

<https://miseenplace.bamboohr.com/careers/>