

Mountainside Bakery & Café Job Opening

Kitchen Staff

Job Description:

We are seeking kitchen staff with some experience working in a commercial kitchen. Ideally candidates will have fundamental knowledge of food handling, following recipes, using kitchen equipment and food safety. Our products are made fresh daily and consistency is essential for us every day. In order to operate our kitchen equipment, candidates must be at least 18 years old.

Responsibilities Include:

1. Prepare and cook food as specified. Foods to include breakfast sandwiches, quick serve meals, lunch sandwiches and salads.
2. Use of kitchen knives, utensils and equipment is preferred.
3. Throughout the shift, make sure that food is being delivered correctly and quickly to customers.
4. Set up stations specific to food service timetables (ie breakfast, dinner).
5. Breakdown stations storing any leftover food properly.
6. Clearly mark, initial and date all stored food in walk-ins.
7. Make sure to pay close attention to allergy alerts on tickets and any nutritional needs specific to customer requests.
8. Accuracy and speed will be key core competencies when preparing food.
9. Operate cooking equipment carefully – paying close attention to moving machinery parts, sharp knives and hot ovens. Take all necessary precautions when handling hot pans and trays.
10. Keep the line area clean and all stations orderly
11. Aid with kitchen clean up at the end of each shift
12. Always adhere to food safety, best practices - at all times - such as wearing gloves for any ready to eat foods
13. Prepared to work in a fast-paced environment
14. Communicate to all personnel in a professional and positive manner
15. Escalate any concerns to Kitchen Manager