

Kitchen Assistant

Minimum age: 18

Assist kitchen staff in food preparation, and ensure quality controls are followed. Maintain cleanliness of food preparation and storage areas and all kitchen equipment.

RESPONSIBILITIES

- Prepare basic food following set recipes
- Set up kitchen for food preparation
- Wash, peel, and cut various foods
- Store food to prevent spoilage
- Clean and maintain equipment and utensils
- Wash dishes, pots, and pans
- Sweep and mop walk-ins and kitchen area
- Put away orders and deliveries
- Heavy cleaning (ovens, grill) when needed
- Remove trash and clean garbage containers
- Report low supplies or equipment issues

QUALIFICATIONS

- Minimum 18 years of age
- Able to carry out tasks quickly and competently
- Able to lift up to 25 lbs
- Ability to follow instructions
- Works well in a team

ASSETS

- Food Handlers Certification
- First Aid Certification
- Cooking and meal prep experience

HOW TO APPLY

Submit your application in person at **99 Advance Rd., Toronto, ON M8Z 2S6** or email **jobs@freshandtasty.ca**. Attach your resume and any relevant documents. We look forward to hearing from you!

