

## JOB OPPORTUNITY

### POSITION: KITCHEN ASSISTANT

**RESPONSIBILITIES:** 50% - 60% of the position will be dishwashing responsibilities and the other 40% - 50% will be kitchen help/preparation.

#### Dishwashing Skills:

- Operate dishwashers to wash dishes, glassware and flatware
- Sanitize and wash dishes and other items by hand
- Scour pots and pans, Clean and polish silverware
- Clean and sanitize items such as dishwasher mats, carts and waste disposal units
- Perform other duties as necessary and assigned

#### Kitchen Helping Skills:

- Wash, peel and cut vegetables and fruit
- Help prep all meat, fish and poultry
- Help the cooks fully prepare and stock their stations as needed
- Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment, Receive, unpack and store supplies in refrigerators, freezers, cupboards and other storage areas
- Remove kitchen garbage and trash
- Handle and store cleaning products
- Sweep and mop floors
- Perform other duties as necessary and assigned

#### Qualifications:

- Must have Food Safe certification
- Must be flexible to work varying schedules, including late nights and early morning shifts
- Friendly and enthusiastic personality
- Basic culinary skills an asset
- Work well under pressure and as part of a professional team
- Previous food and beverage experience in a high volume establishment
- A good physical condition, as this position requires constant walking, standing, bending and lifting
- Must be able to lift up to 50lbs on a regular basis, must be able to push and pull carts and equipment weighing up to 250lbs

**APPLY:** Please submit your cover letter and resume to Human Resources via email at [resumes@wallcentre.com](mailto:resumes@wallcentre.com).