
COWSHEDS CATERING KIOSK ASSISTANT

Job Description

Catering staff are primarily responsible for preparing food to deliver a basic match day menu, ensure work load is distributed throughout the team to prepare the food in a timely and safe manner, and ensure speed of service through busy periods.

Duties & Responsibilities:

- Prepares all menu items using standard facility equipment ensuring quality and efficiency and customer satisfaction.
- Maintains the cleanliness of the kiosks to meet or exceed Health Department standards for cleanliness, food handling and sanitation.
- Ensures the neatness, cleanliness and orderliness of the facility by sweeping, mopping, stocking shelves, removing rubbish etc.
- Stores and rotates all products properly (Properly stores, labels and dates all products.
- Ensures that all items meet or exceed food safety standards.
- Regularly performs temperature checks and reports any variances to management.
- Presents a clean-cut, neat and professional image.
- Properly maintains and uses all equipment per manufacturer's and company specifications.
- Exhibits and encourages proper hygiene and sanitary habits.
- Re-stock condiment area and make sure everything is neat and clean.
- May supervise and organise small team to produce an efficient service to fans
- Performs other duties or roles as assigned by management.
- Prepare customer orders & Serving alcohol
- Complete opening and closing checklists.
- Kitchen experience preferred
- Willingness to be a team player and hard worker & Must be friendly and outgoing.
- Able to communicate clearly with customers and other team members.