

KITCHEN ASSISTANT

ROLES OF A KITCHEN ASSISTANT

- Prepare food and beverages, including salads and sandwiches.
- Plating of patients meals on service line.
- Distribute meals to patients.
- Prepare and distribute mid-meals to patients.
- Serve staff meals in the staff cafeteria.
- Operate and maintain kitchen equipment.
- Clean all production equipment as required.
- Wash all utensils used by staff and patients.
- Follow daily cleaning procedures.

CAREER OPPORTUNITIES

- Leading Hand
- Deputy Manager
- Supervisor
- Department Manager

QUALIFICATIONS REQUIRED

Completion of a food handlers course from an accredited facility.

SUPERVISION PROVIDED

A intensive orientation program is provided for all new staff members with ongoing support.

WHAT SORT OF PERSON SHOULD I BE?

- Enjoy working in a team environment
- Motivated

PERSONAL SKILL REQUIRED OF AN ELECTRICIAN

- Good communication skills
- Able to follow written and verbal instructions
- Customer service skills

CONTACT US: Recruitment Services Unit

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