

Pacific Heritage Academy
KITCHEN AIDE

GENERAL STATEMENT OF DUTIES: Performs routine manual work in connection with the kitchen operations of the National School Lunch program. Does related work as required.

EXAMPLES OF WORK: (Illustrative Only)

Preparation of food

Loads, operates and unloads dishes and hand washes food preparation and serving equipment, utensils, pots, pans, etc.;

Delivers and stores clean dishes and utensils to proper storage area;

Cleans kitchen area, tables, cabinets, equipment, etc.;

Disposes of trash and garbage;

Brings food deliveries to storage area(s);

Assists in loading food trays on carts or trucks for delivery;

Maintains and cleans storage area and assists cook in maintaining inventory control sheet;

Assists cook(s) in moving/lifting bulk food items, stockpots, trays, etc.;

Performs related kitchen duties as required and assigned.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Familiarity with sanitary cleaning practices, supplies and equipment; ability to use cleaning supplies and equipment; ability to understand and follow simple oral and written instructions; ability to read and understand English; ability to get along well with others; willingness to perform manual tasks; tact; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE:

Ability to take the Food Handlers test
Preferred 6 month or more kitchen experience

Email resume to: admin@phlearning.org or Call 801-363-1892
Or visit us at 1755 W 1100 N, Salt Lake City, Utah 84116