



OzHarvest | Job Description

Position Title:	Kitchen Hand
Department:	Sydney Kitchen
Reporting to:	Head Chef
Date:	October 2021
Classification :	Casual

Your Key Relationships

You will be part of a collaborative OzHarvest team, working closely with our Executive Chef, OzHarvest chefs and volunteers.

You will also work with external stake holders including support chefs.

What we're about

Our purpose is to Nourish our Country. Through food rescue, education, community engagement & innovation. As an organisation we are connected by four key values:

Connected by a cause: We are a magnet for magnificent people, connected by a common purpose. This mission of ours is contagious. It will take all of us, every day, every way. Our cause comes to life with every single one of us.

Nourish & Grow: We're creating a culture of giving. When we grow ourselves, we grow each other and nourish others. When we nourish others, we ourselves grow. Not just in times of vulnerability, but as we thrive.

Boldly Courageous: We speak and act boldly for the change that needs to happen. We embrace every challenge with optimism, dignity and respect.

With Gratitude: We are grateful. Always. To each other. To the people we serve. To the people who give so generously. For the work we do, and the work to be done.

About the role

The OzHarvest kitchen hand is responsible for maintaining the kitchen equipment in all aspects of cleanliness, servicing and inventory, as well as supporting packaging and preparation of food.

The role will be in the kitchen, operating the dishwasher, supporting the team with cleaning duties and smooth operation of kitchen tasks, as well as packaging and labelling food, and storing food safely on site.



Your Responsibilities

- Support the kitchen operations
- Dishwashing and other cleaning duties as required
- Food preparation (when required)
- Maintaining kitchen stock, store and applications
- Support packaging and labelling meals
- Other duties as required from time to time.

Key Performance Indicators

- Kitchen production runs smoothly and efficiently
- Kitchen stock, store and applications are well maintained and managed

Personal Specifications

Qualifications and Experience

- Kitchen/chef work experience
- Food Handling & Safety trained
- Current driver's license

Personal Abilities and Aptitudes

- Strong communications skills and the ability to build relationships with internal staff members
- Excellent attention to detail with reporting and a strong customer service approach when talking face to face with teams
- A strong commitment and enthusiasm toward the purpose of OzHarvest
- Energetic, positive and proactive approach to life
- Ability to work autonomously or as part of a dedicated team

Employee Acknowledgement

I acknowledge that I have read and understand the above Job Description and agree to carry out all duties as described to the performance standards required, adhering to the policies listed below.

Employees Name: _____

Signature: _____ **Date:** _____