Our kitchen is looking for a skilled kitchen staff member to join our existing team. You will be tasked with doing your part to help Hidden Valley Orchards operate as efficiently and effectively as possible. This will require you to be adaptable and willing to do a little bit of everything that our kitchen needs to do its best work.

For example, you may be asked to assist with food preparation, clean the kitchen, wash dishes, prepare simple meals, and more. To find success in this role, you will need to be adaptable, hard-working, and willing to take direction. You should also be comfortable with managing competing priorities in a fast-paced restaurant setting.

**Kitchen Staff Responsibilities**

* Clean and sanitize dishes, cookware, and utensils
* Clean and sanitize food preparation work stations
* Assist in the food preparation process by cutting, chopping, slicing, and washing vegetables, meats, and other ingredients
* Follow all food health and safety requirements
* Assist with the unloading of deliveries and their proper storage
* Communicate kitchen needs to supervisors
* Interact with customers as needed

**Kitchen Staff Requirements**

* Food handler’s license (will help you obtain)
* Previous experience in a restaurant preferred
* Physical ability to stand for an entire shift and lift 50+ pounds
* Willingness to work weekends and nights
* Strong teamwork and communication skills
* Existing knowledge of food safety procedures preferred