

# Kitchen Assistant

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## GRANITE HILLS

Retreat and Conference Center

**Job Description:** As a Kitchen Assistant, you will play a vital role in ensuring the smooth operation of our kitchen and the satisfaction of our clients. You will work closely with the Chef and the kitchen staff to provide exceptional food service. Your responsibilities will include assisting with meal preparation, maintaining cleanliness and hygiene standards, and providing excellent customer service.

This Position is Full time During May, June and July, and generally works Friday- Sunday the remainder of the year with various opportunities for additional hours.

1. Food Preparation: Assist the Chef in preparing meals. This includes chopping vegetables, marinating meats, and preparing ingredients for cooking.
  2. Kitchen Maintenance: Maintain cleanliness and organization in the camp kitchen. This involves washing dishes, sanitizing food preparation surfaces, and properly storing food items.
  3. Equipment Operation: Operate kitchen equipment, such as stoves, ovens, grills, and food processors, safely and efficiently.
  4. Inventory Management: Assist in monitoring and maintaining kitchen inventory, including food supplies, condiments, and cleaning materials.
  5. Customer Service: Interacting in a professional manner. Address any inquiries, dietary restrictions, or special requests promptly and courteously.
  6. Safety and Hygiene: Adhere to strict food safety and hygiene standards, including proper hand washing, wearing appropriate protective gear, and following sanitation procedures. Ensure compliance with health regulations and guidelines.
  7. Cleaning Duties: Clean and sanitize kitchen utensils, equipment, and workstations regularly. Sweep and mop floors, dispose of trash, and maintain a clean and organized kitchen environment.
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**Qualifications:**

- Previous experience in a kitchen or food service environment **required**.
- Basic knowledge of food preparation techniques, including knife skills and cooking methods.
- Understanding of food safety and hygiene practices.
- Ability to work well under pressure and in a fast-paced environment.
- Physical stamina to stand for extended periods, lift heavy objects, and perform repetitive tasks.
- Reliable and punctual with a strong work ethic.
- Ability to work effectively as part of a team.

**Contact:** Camp Admin at 928.445.2785 or email: [info@ghcaz.org](mailto:info@ghcaz.org).