

A cooking assistant provides support to head chefs. This role works under the direct supervision of an executive chef.

## Duties of Cooking Assistant

- Recipes and menu planning
- Sanitation guidelines
- Kitchen equipment and operation maintenance
- Food plating and presentation

## Cooking Assistant Job Title:

- Assistant Chef
- Cook
- Kitchen worker
- Prep Cook



## Cooking Assistant Responsibilities:

- 👍 Prepare basic ingredients of each dish on the menu, using the defined guidelines
- 👍 Memorize and use the appropriate cutlery and all basic procedures used in the kitchen
- 👍 Ensure that the kitchen and food preparing areas meet defined standards
- 👍 Work with cook/s to do preparation when needed
- 👍 Monitor food freshness and rotate out old materials based on the schedule created

