

KITCHEN ATTENDANT POSITION DESCRIPTION

POSITION

Kitchen Attendant

Working alongside the festival kitchen team and visiting talent the Kitchen Attendant performs menial tasks in a kitchen environment including, but not limited to, duties such as cleaning, washing up and basic food preparation.

NATURE OF EMPLOYMENT

Volunteer

TASKS

Kitchen Attendant Grade 1 and/or 2

- General cleaning duties within the kitchen or food preparation area and scullery, including cleaning of cooking and general utensils used in the kitchen and restaurant
- Ensuring food preparation areas are clean and hygienic
- Sorting, storing and distributing ingredients to kitchen environments and individual chefs across the festival
- Assembling and preparing ingredients for cooking i.e. washing, peeling, chopping, cutting and cooking foodstuffs
- Assisting employees who are cooking
- Engaging in specialised non-cooking duties i.e. assisting with dish plating and presentation
- General pantry duties i.e. crockery management and arranging kitchen stores

** Please note this position involves standing for the majority of the shift. At times this position involves manual handling and lifting. Depending on festival demands, individuals may be assigned additional reasonably related tasks consistent with abilities, performance, knowledge and understanding.*

JOB SPECIFICATIONS - PERSONNEL REQUIREMENTS

1. Knowledge and Skills

- 1a. Ability to comprehend, carry out and explain verbal instructions.
- 1b. Basic knowledge of ingredients and culinary techniques is preferred.
- 1c. Experience within a kitchen environment is beneficial although not essential.

2. Effort

- 2a. Mental and Visual Effort - Continuous mental and/or visual effort for a sustained period of time is required.
- 2b. Physical Effort - Heavy physical exertion in hot and cold environments may be endured.

3. Responsibility for Cost Control

- 3a. Damage and waste is to be minimised with due work practices. Deliberate, negligent or malicious handling of equipment and/or produce may result in the individual being held accountable.

4. Responsibility for Others

- 4a. Communication with others should be respectful and culturally appropriate at all times.
- 4b. Injury to Others - Considerable care and awareness is necessary to prevent physical injuries.
- 4c. Sensitive Information and Records - Documents provided to you onsite must not be shared or re-issued; and must be treated with confidentiality.

5. Working Conditions

- 5a. Industry compliant scullery and kitchen conditions for site catering will be in place.
- 5b. Every effort will be made to ensure the site is a safe and comfortable working environment however limitations for a one-off build may cause some inconveniences and offer some risk in regard to noise, personal comfort and space.

SHIFT TIMES

A minimum commitment of two (2) consecutive days is required enabling attendance to one (1) prep shift and one (1) service shift.

Tuesday 27th April – Monday 10th May: 10am – 6pm (*PREP*) and 3pm – 11pm (*SERVICE*)

** Please arrive 5 mins prior to shift starting time. Individual shift times may vary depending on festival demands.*

LOCATION/TRANSPORT

Position will be based in the Town Square at Tasting Australia, located in Victoria Square / Tarntanyangga, South Australia.

** Volunteers are required to make their own arrangements to and from each shift.*

MEAL

Water will always be available. A light meal will be provided for all shifts over 5 hours.

POSITION SELECTION AND ACCEPTANCE

Successful applicants will be contacted on selection and when acceptance of the position is received will be issued with further documents outlining position specifics with relation to festival briefings, orientations, personnel contacts and access arrangements.