Kitchen Helper

Description

Job Description
Santa Lucia Modern is looking for an energetic and hardworking Kitchen Helper to support our culinary team. This is a foundational role in our kitchen, ideal for someone who is organized, eager to learn, and looking to grow in the hospitality industry. You will play a vital role in maintaining kitchen cleanliness and assisting with basic food preparation to ensure a seamless dining experience for our guests.

Duties

• Food Prep Assistance: Assist chefs with basic tasks such as washing, peeling, chopping vegetables, and portioning ingredients.
• Dishwashing & Sanitation: Clean and sanitize dishes, glassware, utensils, and cookware using manual and automated methods.
• Kitchen Organization: Maintain the cleanliness of floors, workstations, and storage areas (walk-ins and dry storage).
• Waste Management: Ensure trash and recycling are disposed of correctly and bins are kept clean.
• Stocking: Assist in unloading deliveries and organizing inventory to ensure proper "First In, First Out" (FIFO) rotation.
• Safety Compliance: Follow all health and safety regulations and maintain a safe working environment.

Qualification

Requirements & Qualifications
• Experience: 1–2 years of experience in a kitchen or

Closing Date

April 30, 2027

Categories

Services

Employer

Santa Lucia Morden

Location

Assiniboine South

Address

19 Buhler Dr Morden, R6M1A2

Job Type

Full-time

Education Level

High School

Wage

$16.00 - $18.00

restaurant environment is preferred, but we are willing to train the right candidate with a strong work ethic.
• Skills: Ability to follow instructions accurately and work at a fast pace during busy service hours.
• Physical Stamina: Must be able to stand for long periods, lift up to 20kg (45 lbs), and perform repetitive tasks.
• Teamwork: A positive attitude and the ability to work well with a diverse kitchen team.
• Language: Basic English communication skills are required.
• Certification: Valid Food Handler's Certificate is an asset.