

Job Description



JOB TITLE: Kitchenhand

LOCATION: Lake Tekapo

POSITION TYPE: Onsite

WORKING HOURS: Rostered (Mon-Sun)

REPORTS TO: Head Chef

Purpose

The mission is to assist in the preparation and presentation of the dishes, ensuring consistency and quality across all menus.

Ensuring that a high standard of cleanliness and organisation is maintained, and that all equipment and work areas are clean and ready for use in order to support the smooth operation of the kitchen to assist the culinary team to deliver consistent, high-quality food.

Responsibilities

- Food preparation tasks such as peeling, chopping and preparing ingredients
- Cleaning kitchen appliances and equipment, ensuring they always meet hygiene standards
- Assisting the chefs with various tasks as needed, including preparing and serving meals
- Operating dishwashers and washing pots, pans and utensils
- Communicate logically, fluently, and succinctly to ensure messages are understood by the 25 Degrees team
- Ensure the company health and safety protocols are always adhered to

Skills / Qualifications

- Practical Problem Solver
- A genuine interest in food and NZ produce
- Excellent time management & communication skills
- Exceptional attention to detail
- Flexible, Team player with a positive, can-do attitude

Key Working Relationships

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| Internal: | <ul style="list-style-type: none">○ 25 Degrees Kitchen Staff & Head Chef○ 25 Degrees Lake Tekapo Manager○ 25 Degrees Lake Tekapo employees |
| External: | <ul style="list-style-type: none">○ Public○ Suppliers |

Performance Metrics

Key Deliverable	Means of Achieving
Hygiene	<ul style="list-style-type: none"> ○ Clean and sanitize kitchen equipment, utensils, and work surfaces regularly to prevent contamination and ensure a hygienic environment ○ Wash dishes, pots, and pans promptly to keep the kitchen running efficiently ○ The kitchen is maintained at the highest possible standard of cleanliness and hygiene policies are followed
Kitchen Support	<ul style="list-style-type: none"> ○ Help with basic food preparation tasks such as chopping vegetables, measuring ingredients, and assembling dishes ○ Quickly retrieve food items and supplies as requested by chefs to ensure smooth workflow ○ All food preparation is completed to the highest standard and in a timely manner
Supply Organisation	<ul style="list-style-type: none"> ○ Receive, lift, handle, and store food deliveries properly to ensure ingredients are fresh and readily available ○ Keep track of kitchen supplies and notify the chef or manager when items need to be reordered ○ Inventory is stocked and stored correctly and efficiently according to 25 Degrees Guidelines
Health & Safety	<ul style="list-style-type: none"> ○ All health & safety protocols are adhered to. ○ Understand and adhere to all Haka H & S procedures and policies ○ All incidents are reported using the incident reporting form ○ Report any major incidents using the incident management table without delay
Core Values	<p>Alignment with our core values is assessed by an annual 360-degree employee feedback process.</p> <p>Our values are:</p> <p>Whanau The Haka family trust one another, treat each other well, and put equality and honesty at the heart of all we do.</p> <p>Aotearoa Proud We care deeply about this land, and we aim to work as a company to share the unique culture, geography and history of Aotearoa by still respecting the land. Huge strides leaving few footprints. From encouraging customers to recycle to continuously learning and sharing your knowledge of culture, history & geography to our guests.</p> <p>Keeping it Real We owe our big success to our small company roots, and to the genuine, fresh attitude that keeps us grounded and relevant. No egos, no bull.</p> <p>Purpose-driven Combining our collective expertise, paying attention to detail and aiming sky-high is our winning recipe and the secret to our success.</p> <p>One In a Million At Haka it's of the utmost importance we deliver the best customer experiences and great customer service. Our customers are as individual as fingerprints, and we strive to create flexible, personalised products and services that make everyone feel included, whether they're 18 or 80.</p> <p>Reach For It</p>

Boundary-pushing isn't just for our adventure tourists - it's our key to innovation and staying ahead of the pack. If it can be done better, we'll always find a way.

Sense of Place

We take pride in our sense of place and celebrate the alignment between our brand and every location a Haka House calls home.