



JOB DESCRIPTION

JOB TITLE: Kitchen Help

JOB DESCRIPTION:

Essential functions:

The essential functions in this job description are not all-inclusive of this job's duties and responsibilities. Reliable and dependable attendance is required.

Description
People
<ul style="list-style-type: none">• Culture: Lives and cultivates Panda's Mission, Culture, and Values to ensure the 2020 vision is alive and in action.• Work Environment: Participates in creating a safe and empowering environment for Team Panda to listen, appreciate and challenge each other. May propose ways to improve processes.
Guest
<ul style="list-style-type: none">• Exceptional Guest Experience: Builds emotional connection with Guests through Food, Service & Ambiance. Assists with all food preparation to meet guest needs. Cooks or heats items that require the deep fryer, steamer, grill or microwave, including rice and chow mein,• Store Environment: Maintains a clean, safe, and sanitary store environment in compliance with Operations standards. Cleans all areas of the store following proper procedures in the use, handling, and storage of cleaning chemicals. Ensures compliance with all food safety, work safety, and sanitation requirements.• Operations: Upholds high Operations Standards and being the Best. Operates all kitchen equipment, including the Chinese knife and wok, following proper procedures and safety guidelines. Organizes and properly stocks storage area for utensils and other food and non-food items. May perform Counter Help (FOH) responsibilities as needed.

JOB REQUIREMENTS:

Education and Experience:

- Some high school
- Prefer some Operations experience

Food Safety:

- Local/municipal requirements, such as Food Handler certification, acquired at applicant's own expense

KNOWLEDGE, SKILLS, AND ABILITIES:

- Embody Panda's Mission, Values, Culture, and Environment

Mission: Deliver exceptional Asian dining experiences by building an organization where people are inspired to better their lives.



- Basic understanding of all Operations practices and concepts
- Basic knowledge of recipes and cooking activities
- Ability to cook rice and chow mein and learn to cook some entrees
- Ability to learn basic FOH responsibilities
- Understanding of work and food safety and application of the work and food safety checklists
- Understanding of proper procedures for handling cleaning chemicals
- Be a Team Builder by being a Trusted Leader
- Be a champion in Community Outreach
- Embraces change and continuous learning

WORK ENVIRONMENT:

Store Conditions:

- Counter areas often hot with steam from steam table and food vapors
- Hot kitchens with high noise levels
- Limited work space depending on location

Physical Requirements:

- Remains standing for long periods of time
- Reaches across counter tops measured at 36 inches
- Occasionally reaches high storage shelving with use of step ladder
- Performs repetitive tasks
- Cross training may include use of Chinese cook knife, wok, and other restaurant equipment
- Works efficiently in a fast paced environment with hot and cold foods

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