**Job Description**

**Title:** Kitchen Staff

**Department:** Food and Beverage Operations

**Reports to:** Kitchen Lead/Food and Beverage Manager

**Job Summary:** The Kitchen staff is responsible for knowing how to prepare all food items on the menu and serve it to the guests. Knows and follows all safety and sanitation guidelines. Able to keep area of operation clean and up to standards provided through policy and procedures.

**Kitchen Staff must be able to meet/accomplish the following:**

-Be eighteen (18) years or older

-Follow Splash City Adventure dress code

-Understand how to prepare all food items on the menu

-Follow all food safety guidelines, properly cooking everything to temperature, storing and preserving foods in proper containers and refrigeration areas

-Practicing good safety work habits in and around food service areas, keeping equipment in proper working condition, wearing the necessary PPE for tasks

-Working with the Cashiers communicating any changes in food operations and following through on implementation of said changes

-Able to deal with many guests in a positive and friendly manner whether it be through food delivering, follow-ups, issues, questions, etc.

-Able to follow verbal and written instructions to perform duties, from procedures and policies, from supervisors or managers

-Able to respond quickly to unusual situations during normal operations, such as power failure, fire alarms, and guest evacuations.

-Able to work in teams or independently as needed.

-Communicate clearly both verbally and in writing with others.

**Physical Abilities:**

-Able to move equipment which may include pushing, pulling, and lifting.

-Able to stand for extended periods of time.

-Able to work in a possibly noisy environment.

-Should have full use of both arms and legs to operate equipment and have ability to climb over minor obstacles.

-Able to work in hot environments

-Able to lift possible heavy equipment (approx. 40 lbs.).