



## Back of House Kitchen Hand

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We are seeking servers and storytellers: you will be the face of the brand, and your vibrant energy and superior customer service will be crucial to ensuring we make a positive impression with our customers that sees them returning time and time again.

We have an opening for a permanent part-time role, approximately 25-30hrs per week. \*\*\*Must be able to work Tuesday, Wednesday, Thursday, Friday and Saturday evening shifts.\*\*\*

### About Us:

Opening our doors in Thomastown 4 years ago, we are a casual and family friendly dine-in and take-away restaurant with a fully licenced bar and dedicated function / private dining space. We offer lunch and dinner 6 days a week, and we are growing fast!

We offer:

- Award wage
- Uniform provided
- Great perks including staff meals
- Supportive environment with great systems and on-the-job training to help you thrive in your role

### About You:

- Minimum 2 years' experience in similar role
- Well-presented and punctual with a solid work ethic
- Able to work autonomously and as part of team
- Strong verbal communication skills to be able to effectively interact and work with fellow kitchen workers, ensuring you maintain a harmonious relationship with other members of the service team both front of house and back of house
- Uncompromising attitude to food handling and hygiene skills, with an unwavering commitment to maintaining a clean & safe working environment
- Able to work under pressure during fast-paced service periods
- Excellent attention to detail, especially regarding to portion control
- Highly organised with the ability to multi-task
- Food handling certificate is looked upon favourably; however, a willingness to undertake free, online "Do Food Safely" program following commencement of employment is acceptable



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### About the Role:

- Meal assembly for dine in and take away including Uber Eats and DoorDash platforms
- Operation of fryers and flat-top grill
- Housekeeping – pantry, coolroom and non-consumables stocks kept neat and orderly
- Autonomous management of stock rotation
- Food prep including salads and mac n cheese
- Dishwasher fill-in as may be required

*You must have full working rights to work in Australia be eligible for this role.*

If you think this job is the fit for you, please forward your resume to [info@thesmokepit.com.au](mailto:info@thesmokepit.com.au) or phone Fano Konstandara on 0420 814 835 if you would like to discuss the role in further detail.