



Job Description – Kitchen Hand

Document Control

Position Title: Kitchen Hand

Department: Food and Beverage

Reports To: Sous Chef / Head Chef

Version: 1.0

Job Overview

The Kitchen Hand supports the kitchen team by maintaining cleanliness, assisting with food preparation, and ensuring efficient operations in Grand Royale Group's kitchens. This role contributes to the overall success of the food and beverage department by upholding hygiene standards, assisting chefs during service, and ensuring smooth workflow throughout meal periods.

Key Responsibilities

Kitchen Operations & Cleaning

- Wash and sanitise dishes, utensils, and kitchen equipment.
- Maintain cleanliness of food preparation areas and storage spaces.
- Empty bins and ensure waste is disposed of according to hygiene regulations.
- Assist in end-of-day kitchen cleaning and shutdown procedures.

Food Preparation Assistance

- Assist chefs with basic food preparation tasks, such as washing, peeling, and portioning ingredients.
- Refill supplies and ingredients as required during service.
- Label and store food items properly to maintain freshness.
- Follow instructions from chefs to support service flow.

Safety & Hygiene

- Adhere to WHS and food safety standards at all times.
- Use cleaning chemicals and equipment safely.
- Report equipment faults, breakages, or hazards immediately.
- Maintain personal hygiene and grooming standards in line with company policy.





Team Support

- Work collaboratively with chefs and service teams during busy periods.
- Assist with deliveries, unpacking, and stock rotation.
- Support kitchen setup before service and cleaning after service
- Contribute to a positive and efficient team environment.

Qualifications and Experience

- Certificate II or III in Commercial Cookery or Hospitality (preferred).
- Previous experience in a commercial kitchen (advantageous but not required).
- Basic knowledge of food hygiene and safety practices.
- Physical ability to perform manual tasks and work in a fast-paced environment.
- Enthusiasm for teamwork and learning within a hospitality setting.

Skills and Competencies

- Good communication and teamwork skills.
- Strong attention to cleanliness and safety.
- Time management and task prioritisation.
- Ability to follow instructions and work independently.
- Reliability and willingness to assist wherever needed.

Working Conditions

This is a casual or full-time role based in Grand Royale Group's restaurant and event kitchens in Gold Coast, Queensland. The position involves shift work, including early mornings, nights, weekends, and public holidays.

Key Performance Indicators (KPIs)

- Kitchen cleanliness and hygiene compliance.
- Efficiency and accuracy in task completion.
- Team collaboration and support.
- Adherence to safety and operational procedures.
- Punctuality and reliability.





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Company Values and Culture

Grand Royale Group values teamwork, respect, and operational excellence. The organisation promotes a supportive environment where every team member contributes to delivering exceptional dining experiences through high standards of hygiene and professionalism.

Career Path

This role provides opportunities for career advancement into roles such as Commis Chef, Kitchen Supervisor, or Food and Beverage Attendant within Grand Royale Group or other professional hospitality organisations.

