



# JOB VACANCY: KITCHEN ASSISTANT

## ROLE SUMMARY

We are looking for a reliable Kitchen Assistant to support our culinary team in daily operations. You will handle vital prep, sanitation, and basic cooking tasks to ensure a smooth, efficient kitchen and help deliver consistently high-quality meals to our residents.

## LANGUAGE SKILLS

Native Thai; English proficiency a plus.

## KEY RESPONSIBILITIES

- Wash, peel, chop, and portion ingredients for both European and Thai dishes.
- Prepare basic components (stocks, sauces, garnishes) under the guidance of the Chef or Sous Chef.
- Clean and sanitize workstations, equipment, utensils, and cookware per HACCP standards.
- Handle dishwashing duties and maintain an organized dish-pit.
- Receive deliveries, check quality and quantities, and store items correctly (FIFO method).
- Monitor stock levels of perishables and notify supervisors when supplies run low.
- Restock service stations, refill condiment containers, and clear plates promptly.
- Assist chefs with simple cooking tasks or plating when required.
- Sort and dispose of kitchen waste responsibly, adhering to recycling and composting guidelines.
- Ensure all food-handling and personal hygiene protocols are strictly followed.

### Candidate Requirements

- At least 1 year of experience in a busy kitchen or hospitality environment is preferred but not essential.
- Eagerness to learn, a strong work ethic, and the ability to take direction well.
- Basic knife skills and familiarity with kitchen equipment.
- Good physical stamina and the ability to stand for long periods.
- Team-oriented mindset, with clear communication and a positive attitude.
- Basic food-safety certification (HACCP or equivalent) is an advantage.
- A working knowledge of English is beneficial but not required.

## WORKING HOURS

Six days per week:

- Standard Shift: 09:00–18:00
- Breakfast Cover (as required): 07:00–16:00

## SALARY

Dependent on experience (12,000–14,000 THB per month).

## OTHER BENEFITS

- On-site resort accommodation (utilities included), if required.
- Daily staff meals featuring our menu.
- Professional development and training—plus in-house English language tutoring.