

GENERAL ASSISTANT SPEC

Job Functions:

An RFC GA Cook typically has a wide range of responsibilities, which can include:

- Prepare and cook food according to RFC recipes, standards, and procedures
- Ensure that all products are prepared in a timely manner with the highest quality standards
- Maintain cleanliness of work area, equipment, utensils, and other items used in the preparation of food
- Follow proper safety and sanitation guidelines when handling food and beverages
- Monitor product freshness and discard any expired or spoiled items
- Receive and store food supplies, ensuring that they are properly labelled and stored at the correct temperature
- Prepare ingredients for use in cooking, including washing, chopping, slicing, and measuring
- Cook menu items according to established recipes and instructions
- Monitor food temperatures during cooking and storage to ensure safe consumption
- Assist in maintaining accurate inventory levels of food and beverage items
- Adhere to all company policies and procedures regarding customer service, safety, and security
- Provide excellent customer service by greeting customers, taking orders, and answering questions

RFC GA Cook Job Requirements

- High school Matric or equivalent education.
- Previous experience in a kitchen setting is preferred, but not required.
- Applicants must be able to read and follow recipes, as well as have basic knowledge of food safety and sanitation.
- The ability to work in a fast-paced environment is also necessary. Additionally, applicants must be able to lift up to 50 pounds and stand for long periods of time. A valid food handler's card is also required.

RFC GA Cook employees need the following skills in order to be successful:

- **Culinary Training:** Culinary training is the foundation of any cook's skill set. We at RFC require their cooks to have a high school Matric.. Regardless of the level of culinary training you have, you can always learn more about cooking and food preparation.
- **Customer Service:** Customer service skills are important for RFC cooks because they interact with customers throughout their shifts. These skills allow cooks to be friendly and helpful to customers, which can help them build positive relationships with customers and increase sales.
- **Kitchen Equipment & Tools:** RFC cooks use a variety of kitchen equipment and tools to prepare food. They need to be familiar with the equipment and how to use it properly. They also need to be able to maintain the equipment and tools to ensure they continue to work properly.
- **Preparedness:** Preparedness is the ability to think ahead and prepare for potential challenges. As a RFC cook, it's important to be prepared for any situation that may arise. This includes having the right ingredients and equipment on hand, knowing how to handle customer complaints and knowing how to handle any kitchen emergencies.
- **Time Management:** When working in a fast-paced restaurant environment, it's important for cooks to have strong time management skills. This ensures they can complete all their tasks in a timely manner. RFC cooks may work in a team, so it's important for them to work with their colleagues to ensure they're all working at the same pace.

