**Key Responsibilities:**

* **Food Preparation:** Assist in the preparation and cooking of various dishes according to standardized recipes and hotel menus.
* **Ingredient Management:** Ensure that all ingredients are fresh and properly stored; assist in inventory management and ordering supplies as needed.
* **Presentation:** Help plate and present dishes attractively, adhering to presentation standards.
* **Cleanliness:** Maintain a clean and organized kitchen environment, adhering to health and safety regulations.
* **Assistance:** Support chefs and kitchen staff in daily operations, including prep work, cooking, and cleaning tasks.
* **Team Collaboration:** Work effectively with team members to ensure smooth kitchen operations and timely meal service.