



CAREER PROFILE



Kitchen Hand

Overview

A kitchen hand supports the kitchen team by washing dishes, preparing ingredients, cleaning work areas, and helping with general kitchen tasks.

Requirements

- ☐ Ability to follow instructions
- ☐ Good communication
- ☐ Attention to detail
- ☐ Ability to work as part of a team
- ☐ Good hygiene practices
- ☐ Ability to work in a busy environment

Training

No formal qualification is usually required to start. A **Certificate II in Cookery** or **Certificate III in Hospitality** can provide relevant kitchen and food safety skills. A **Food Safety Certificate** may also be required depending on the role and workplace.

Scan to watch the role in action!



Career Progression

