



**Job Title:**

**Back Kitchen**

**Job ID:**

**MFS374 (AD)**

**Kentucky Fried Chicken is Hiring!**

Responsibilities include:

- Make and prepare guest orders with accuracy and efficiency.
- Prepare all food items as directed in a sanitary and timely manner.
- Restock food items as needed throughout shift.
- Prepare dishes for customers according to their specification
- Serve food in the proper portion size and at the proper temperature.
- Assist with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
- Work safely. Obey all health and safety policies and procedures and report injuries and hazards immediately.

Qualifications:

A team player with ability to multitask efficiently  
Great verbal and written communication skills  
Previous experience is a plus  
All training provided

**Date Posted:**

**November 11, 2021**

**Location:**

**St. Thomas**

**Wage:**

**To be discussed**

**Hours:**

**Full Time or Part Time Available**

**Education:**

**Other:**

**To apply:**

**In person at 979 Talbot Street or  
email 1523-St.Thomas-ONSoulFoodsGroup.com**

**Apply By:**

**December 15, 2021**