Position: Assistant Cook
Hourly Wage Gross: $19 – $26 / Hour (See more details below)
Employment Type: Regular
Location: Multiple, WA (Kent, Renton)
Number of positions: Multiple

Organizational Background

KhanaFood is committed to providing high-quality, authentic food to the communities and individuals we serve by bringing the taste and warmth of authentic home-style cooking to their doorsteps. Our operations are built around maintaining high standards of food quality, consistency, food safety, and excellent customer service, while preserving the natural and familiar taste of home-cooked meals.

We value teamwork, creativity, respect, accountability, and continuous improvement. We seek dedicated, reliable, and motivated individuals who take pride in their work and are committed to contributing to our daily operations, maintaining our standards, and supporting the overall mission and growth of KhanaFood.

KhanaFood is currently seeking qualified individuals to join our team and support food preparation and service operations across our various locations. Successful candidates will have an opportunity to contribute their culinary skills and experience to preparing authentic, high-quality meals while working as part of a collaborative and customer-focused team.

Responsibilities:

- Assist the Cook in preparing and cooking meals according to approved recipes, instructions, and production schedules.
- Keep meal preparation and service areas clean, organized, and welcoming for customers.
- Assist with preparing and packaging food for online, in-person, and delivery orders in a proper and sanitary manner.
- Follow proper food handling, storage, labeling, and temperature-control procedures at all times.
- Assist in completing and maintaining required records and logs, including food temperature records, cleaning schedules, and sanitation checklists.
- Respond to phone calls, queries and interact with customers in a professional manner

- Clean and sanitize kitchen equipment, utensils, food-contact surfaces, and workspaces regularly.
- Ensure proper use, care, and maintenance of kitchen equipment and promptly report malfunctions or safety concerns to the Cook or supervisor.
- Work cooperatively with the Cook and other kitchen staff to support smooth and timely daily operations.
- Prepare order packages and provide customer service
- Perform other duties and responsibilities as assigned by the supervisor.

Requirements: Education, Experience and Skills

- At least a high school diploma or equivalent.
- Previous experience in food preparation, cooking, catering, restaurants, commercial kitchens, or food service is preferred.
- Previous experience working in a commercial kitchen or restaurant is a plus.
- Basic knowledge of food safety, sanitation, food handling, and temperature-control practices.
- Willingness to learn and develop cooking and food-service skills.
- Ability to follow recipes, instructions, production schedules, and food safety procedures.
- Ability to work efficiently in a fast-paced food service environment.
- Good organizational and time management skills.
  Ability to work effectively as part of a team and follow directions from supervisor and willing to perform a variety of kitchen and food-service duties.
- Professional, courteous, and customer-focused communication skills.
- Food Handler's Permit, or ability to obtain one prior to or shortly after the start date, as required.

Benefits and Compensation:

- Hourly Wage Gross: $19–$26 per hour, depending on experience, education, skills, and qualifications, in accordance with the organization's compensation policy.
- Transportation/fuel allowance: $25 per week
- Mobile/communication allowance: $30 per month
- Performance bonus: Up to 5% annually, based on performance and company policy.

Recruitment Timeline:

- Positions are open until filled
- 1st round of interview: November Phone Screening Interview
- November 15 – December 15 In Person Interview and Technical Test

This position requires in-Person Interview and successful completion of cooking test.

Equal Employment Opportunity

KhanaFood is an Equal Employment Opportunity employer. We are committed to providing equal employment opportunities to all qualified applicants and employees without discrimination based on race, color, religion, sex, national origin, age, disability, veteran status, marital status, sexual orientation, gender identity, or any other characteristic.

Submission Guideline:

Interested applicants should submit their updated CV to jobs@mykhanafood.com with mentioning the position name they are applying for in subject line.