Job Title: Dishwasher / Kitchen Helper (Full-Time & Part-Time) **Company:** Take Thai
Location: Louisville, KY **Pay:** $11.00 - $15.00 per hour, based on experience

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Join the team at Take Thai!

Take Thai is a fast-paced restaurant in Louisville dedicated to serving delicious Thai cuisine. We are looking for reliable, hardworking team members to join our kitchen as Dishwasher / Kitchen Helpers. This position supports the entire kitchen by keeping dishes, equipment, and work areas clean and organized, while also assisting with basic food preparation, restocking, food storage, and other kitchen duties as needed.

What You'll Do:

Dishwashing & Cleaning

- Wash, rinse, and sanitize dishes, utensils, pots, pans, and kitchen equipment properly.
- Keep the dishwashing area clean, organized, and safe throughout the shift.
- Return clean dishes and equipment to the correct storage areas.
- Clean and sanitize worktables, sinks, floors, shelves, and other kitchen surfaces.
- Empty trash and replace trash liners as needed.
- Complete assigned opening and closing cleaning duties.
- Follow all proper cleaning, sanitation, and chemical-handling procedures.

Kitchen Support & Basic Food Preparation

- Assist with basic food preparation, including washing and preparing vegetables, portioning ingredients, and preparing other items as directed.
- Keep prep stations stocked, clean, and ready for the kitchen team.
- Restock ingredients, containers, utensils, and other kitchen supplies.
- Help receive, organize, and properly store food and supplies.
- Follow FIFO (First In, First Out) procedures and proper food storage practices.
- Assist cooks and other kitchen team members during busy periods.
- Help with kitchen setup before service and cleanup after service.
- Perform other kitchen duties as assigned by the Kitchen Lead or Manager.

Food Safety & Teamwork

- Follow all Take Thai food safety, sanitation, and employee safety procedures.
- Prevent cross-contamination by keeping raw and ready-to-eat food areas properly separated.
- Wash hands properly and use gloves correctly when required.
- Follow proper procedures for cleaning and sanitizer solutions.
- Immediately report spills, unsafe conditions, broken equipment, or food safety concerns.

- Work efficiently and communicate respectfully with all team members.
- Complete assigned duties before the end of the shift.
- Be willing to help wherever needed to keep the kitchen running smoothly.

Who We're Looking For:

- Reliable, punctual, hardworking, and able to work as part of a team.
- Able to work efficiently in a fast-paced restaurant environment.
- Able to stand and move for extended periods and perform repetitive kitchen tasks.
- Able to bend, reach, lift, and carry restaurant supplies, pots, pans, dishes, food products, and trash safely.
- Willing to learn and follow Take Thai procedures and food safety standards.
- Maintain a clean, professional appearance and wear the required Take Thai uniform.
- Availability to work nights and weekends is preferred.

What We Offer:

- **Competitive Pay:** $11.00 - $15.00 per hour, based on experience.
- **Flexible Scheduling:** Full-time and part-time opportunities are available.
- **On-the-Job Training:** We provide training to help you learn Take Thai's kitchen procedures and standards.
- **Employee Perks:** Enjoy staff meal discounts and employee discounts.
- **Room for Growth:** Opportunities to learn additional kitchen stations and grow with the Take Thai team.

How to Apply:

Ready to join our team? Apply directly through this job posting site or visit www.takethaiky.com to submit an application.

Take Thai is an Equal Opportunity Employer.