

YOUR ROLE - KITCHEN PORTER

Primary Role:

Ensure basic cleaning and food preparation jobs are carried out as efficiently and quickly as possible.

Duties and responsibilities:

- To ensure all front of house crockery, cutlery, glassware is cleaned to perfection and returned to correct stations promptly
- To clean all pots, pans, baking tins etc quickly and efficiently and return to correct stations
- To partake in weekly deep clean of entire kitchen
- To ensure all bins are emptied, kitchen kept clean and tidy throughout the day
- To assist chefs where needed with food prep and presentation jobs
- To inform chefs immediately if you see anything untoward or anything that may affect the running of the kitchen
- To be well presented, clean and professional
- To inform chefs immediately if any equipment is not operational
- Impart knowledge, skills and training to new staff if needed
- Uphold morale in the kitchen
- Communicate with both front of house and kitchen staff well
- Follow establishment policies- particularly in regard to health and safety
- Keep Kitchen environment and equipment clean and tidy
- Unload food and equipment deliveries promptly when they arrive

Interpersonal:

- Have excellent communication skills, customer skills
- Be a team player
- Have the ability to follow instruction

Personal:

- Be committed to team, establishment and excellence
- Have a positive attitude in all aspects of your work
- Have the ability to work competently under pressure
- Be reliable and flexible to change