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Job Title: Seasonal Kitchen Porter

Reports to: Sous Chef

Main Purpose

Responsible for cleaning and supporting kitchen team to ensure service levels are delivered and maintained at all times.

Key Accountabilities

- To ensure a high standard of cleaning of the kitchen, storage and related areas and equipment.
- To be fully aware of and comply with food hygiene regulations.
- To be fully aware of and ensure adherence to and compliance with Health and Safety regulations.
- To undertake cleaning/housekeeping duties as required.
- To deal with deliveries following food and beverage department Policy and Procedures.
- Undertake any other duties as required.

Knowledge and experience required

- Previous experience working as a kitchen porter (desirable).
- Hygiene certificate (basic – desirable).
- Able to understand procedures and follow instructions (essential).

Personal qualities

- Self motivated.
- Communication skills.
- Attention to detail.
- Work as part of a team or as an individual
- Flexible approach to work.
- Positive attitude to change.