

JOB DESCRIPTION – Kitchen Porter

If the below sounds like the perfect role for you please submit your CV and covering letter to our Café Manager, Laura at lrobinson@spinnakertower.co.uk

PURPOSE OF THE JOB

Supporting our chef team with ensuring the kitchens are clean and meet the required hygiene levels.

KEY ACCOUNTABILITIES

- Ensuring the facility meets the highest catering standards carrying out washing/clean down duties when required.
- As part of the kitchen team ensure that food safety and hygiene regulations are followed at all times.
- Ensuring that a high standard of personal grooming is maintained including wearing the required uniform and using the PPE provided where required.
- Ensuring you are working safely and that your fellow team members are doing the same.
- Undertaking departmental and site training as and when required, including regular practice of fire procedures, evacuation process and Health and Safety training.
- Keep the kitchen clean during service ensuring it meets hygiene standards.
- Ensure the kitchen is cleaned thoroughly at the end of shift in preparation for the next day of service
- Maintain food storage areas such as freezers, refrigerators and stock storage spaces.
- Support with the receipt and organisation of incoming deliveries
- Washing crockery, utensils, cooking equipment throughout and following service.
- Remove kitchen waste when required ensuring correct disposal and recycling.
- Support the chef team in basic food preparation like cutting ingredients, peeling and washing food items.

This job description is not exhaustive and other duties or tasks may be required as specified from time to time in accordance with the job role

ATTRACTION/OFFICE SPECIFIC REQUIREMENTS