

ROLE PROFILE

Kitchen Porter	
Reporting to:	Head Chef
Role purpose: To support the efficient and hygienic running of the kitchen	
Responsibilities <ul style="list-style-type: none"> • Role model the company values and behaviours at all times: Hospitality, Passion, Trustworthiness, Excellence, Stewardship, Kindness • Ensure basic cleaning jobs are carried out as quickly as possible. • Collect pots and pans then wash and rinse them in accordance with regulations. • Clean food preparation areas and equipment, in addition to crockery and cutlery. • Unload food and equipment deliveries. • Keep the storeroom organised. • Keep work surfaces, walls and floors clean, sanitised and free of hazards. 	

Progression in role: Entry <ul style="list-style-type: none"> • Good spoken English • Strong interpersonal skills • Positive attitude • Able to work weekends and unsociable hours • Work under pressure • Physically fit • Good sense of humour 	Training for role Company orientation and induction General health and safety Fire safety Risk assessment Moving and Handling Working at height Food hygiene level 1 COSHH GDPR
Competent – three months <ul style="list-style-type: none"> • Cleanliness standards of crockery, cutlery and cooking utensils meets expectations • All deliveries are stored safely and correctly soon after unloading • Surfaces are clear of used pots, dirty utensils and hazards • Equipment is clean and well-maintained e.g. dishwasher fluid topped up, machine clean inside and out • Team member is helpful and supportive of chefs and service team 	Diversity and Inclusion
Advancing	Food hygiene Level 2

<ul style="list-style-type: none"> Assists with basic food preparation e.g. plating, salad, microwave pre-prepared dishes 	
<p>Excellence</p> <ul style="list-style-type: none"> Actively trains new team members Suggests practical improvements to workings or department or service 	
<p>Key measures</p> <p>Holidaymaker survey: accommodation/ service/ holiday overall/ NPS Owner survey Food and beverage sales Complaint ratio H and S Audit</p>	