**Job Description – Kitchen Porter**

**Overview**

KEY BENEFITS

GOOD SALARY & WORK LIFE BALANCE / CAREER DEVELOPMENT & TRAINING / PENSION SCHEME + 28 DAYS HOLIDAY (PRO-RATA) / GREAT VIBES – MANY OF OUR STAFF HAVE 10 YEARS PLUS SERVICE / NO LONE WORKING

Role: Kitchen Porter

Salary: National Minimum Wage

Hours: 8-16PW

Shift Pattern – Sunday to Saturday Rota Basis

**Summary**

The Kitchen Porter will support the Kitchen Team & FOH team in ensuring the, cleaning of pots & general cleaning of the kitchen to maintain high standards.

**Experience**

Full training provided.

**Qualifications**

No qualifications required

**Skills Required**

The ability to carry out tasks quickly and competently

The ability to pick up detailed instructions quickly and follow them closely

Good spoken communication skills

Ability to work under pressure

Eye for detail

**General Duties**

1. Ensure the overall cleanliness & hygiene of the business and staff are of the highest’s standards.
2. General washing of all pots to the highest standards
3. Support in general cleaning of individual and chef areas
4. Ensure all mandatory training is up to date
5. Promote the pub always in a positive manner
6. Adhere and adapt to all current, amended a new policies and procedures with ease
7. Maintain fast, accurate service, positive guest relations, and ensures products are consistent with company quality standards.
8. Ensure you work together as a team to provide the products and service your superiors and company policies expect.
9. Carry out all general and deep cleaning duties throughout the whole kitchen to ensure the highest standards are be met

The above job description is not intended to be an all-inclusive list of duties and standards of the position. Employees will follow any other instructions, and perform any other related duties, as assigned by their line manager.