

Job Description

Job Title

Kitchen Porter

Main Purpose of Job

To help maintain high levels of service and assist with the smooth running of the kitchen.

Responsibilities for Staff/Equipment

Responsible for maintenance of kitchen equipment and cleaning equipment and reporting any issues.

Reports to

Sous Chef/Head Chef

Key Result Areas/Key Tasks/Main Duties

- Maintaining a safe and hygienic kitchen environment in compliance with current food safety and health and safety legislation.
- Following the cleaning schedules for the kitchen
- Ensuring that all kitchen ware is cleaned and well maintained using appropriate cleaning materials and chemicals
- To report any maintenance issues to the Sous Chef or Head Chef.
- To be flexible and willing to help out in other areas of the kitchen i.e. basic food preparation
- Absorbing and displaying Cambscuisine values and behaviours in all aspects of work (see appendix 1).

Company Statement: This job description is not intended to establish a total definition of the job but outlines duties and may be amended at the discretion of the Company.

Appendix 1: Cambscuisine Values & Behaviours

Our Company Vision:

To build an outstanding, progressive company with the infrastructure to deliver continuous local business growth through its people.

Our Operational Vision:

This is Your Restaurant.

Each customer feels at home, embraces us and wishes to return.
All our people take ownership over their roles and responsibilities.

Behaviour in Company	Value	Behaviour towards Customer
FAMILY		
<ul style="list-style-type: none"> ✓ Recruit on attitude. ✓ Work hard & play hard as a team. ✓ Respect for each other at all times. 	<p>We nurture and develop our people, personally and professionally.</p>	<ul style="list-style-type: none"> ✓ Enthusiastic about Cambscuisine. ✓ Warmth of service – this is a second home.
<ul style="list-style-type: none"> ✗ Dismissive and arrogant. 		<ul style="list-style-type: none"> ✗ Lack of empathy towards customers.
NO NONSENSE		
<ul style="list-style-type: none"> ✓ Know the fair price. ✓ Minimise waste. ✓ Work smart. 	<p>We are value for money and honest.</p>	<ul style="list-style-type: none"> ✓ Transparency re. ingredients, provenance and cooking methods. ✓ Pricing is honest and fair.
<ul style="list-style-type: none"> ✗ Superior Attitude. 		<ul style="list-style-type: none"> ✗ Over Confidence.
CONSISTENCY		
<ul style="list-style-type: none"> ✓ Right attitude + right training = right people doing the right job. ✓ Embedded systems to do the job. ✓ Hold peers to account. 	<p>We work hard and train hard to set and maintain high standards.</p>	<ul style="list-style-type: none"> ✓ Knowledgeable about the product and about Cambscuisine. ✓ Cambscuisine experience – all the time at every venue.
<ul style="list-style-type: none"> ✗ Tacit approval of poor performance. 		<ul style="list-style-type: none"> ✗ 'Cuts corners' – too busy.
LEAD ON THE FRONT FOOT		
<ul style="list-style-type: none"> ✓ Collective responsibility to improve. ✓ Be open-minded to change. 	<p>We put energy into being at the top of our game.</p>	<ul style="list-style-type: none"> ✓ Embrace innovation which enhances the customer's experience. ✓ Continually ask for feedback to improve our offer.
<ul style="list-style-type: none"> ✗ Complacency. 		<ul style="list-style-type: none"> ✗ Ignoring customer feedback.