Job Profile: Kitchen Porter (KP)

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| **Job purpose** | **Key facts** |
| The Kitchen Porter is an integral part of the kitchen brigade. You will be responsible for ensuring the chefs have the clean utensils, pots and pans to hand as required.  Ensuring our kitchens are spotlessly clean is important to us and the Kitchen Porter plays a key role in the opening and closing daily cleaning routine both in the kitchen and outside of the pub. | **Department:** Kitchen  **Reports to:** Head Chef  **Location:** Pub specific with requirements to support in other premises as and when required.  **Responsible for:** Assisting with the kitchen operation |

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| **What the job is all about** | **Measures of success** |
| * Maintain a considered, clean and efficient workstation * Keep the potwash machine working while you multi-task * Basic food prep to include although not exhaustively; salad bar/vegetable prep, Yorkshire pudding mix, stuffing balls etc. * Adhere to the COSHH safety standards when using chemicals * Make and attractively present desserts, according to company standards * Assist in the daily and weekly cleaning duties as required * Adhere to the kitchen cleaning schedule and due diligence * Put away orders and adhere to correct stock rotation methods – first in first out, new stock goes behind old stock * Clean the catering ovens to a high and hygienic standard * Accurately label food items ensuring food is not soiled * Maintain the outside customer areas, tidying litter picking and sweeping * Clean your work area to a good standard at the end of service * Clean the kitchen floor to a safe and hygienic standard at the end of service * Any other duties as instructed and required by senior chefs and management | * EHO and internal food audit scores * Customer feedback * Wastage levels |

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| **I will be successful if I …** | **I won’t be successful if I …** |
| * I am passionate about working as part of a team and can work quickly without compromising quality. * I have a keen eye for detail and enjoy working in a clean and tidy environment * I am passionate about food | * I lack the ability to work at pace and under pressure * I do not want to learn new skills * I lack flexibility and am not adaptable |

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| **Minimum experience and qualifications** |
| * Some kitchen experience is desirable but not essential |

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| **Skills relevant to the job** |
| * Good communication and basic numeracy and literacy |