

Job Description / Person Specification



Job Title	Kitchen Assistant
Reporting to	Head Chef
Grade/Salary Band	
Benefits	
<ul style="list-style-type: none"> • Theme Park FREE Ticket Allocation • Meals on Duty • Discounted accommodation & F&B rates for hotel group properties • Employee benefits programme - shopping discounts, health plans and employee assistance helpline • Free on-site car parking • 30-day Holiday entitlement • Training and Development Opportunities 	
Job Summary	
<p>Kitchen porters are the heartbeat of the kitchen! Whilst heavily involved in the turnover of kitchen equipment it's not all washing up! You will also help sort deliveries and maintain kitchen standards. As a kitchen porter, you help to keep the kitchen running smoothly by making sure everything is clean, tidy, safe and hygienic.</p>	
Key Duties & Responsibilities	
<ul style="list-style-type: none"> • Carry out all cleaning duties as per cleaning schedule and instructions from Head Chef, Sous Chef and Chef de Partie • To ensure the correct use of different cleaning chemicals and materials as per manufacturer's instructions • To operate dishwashing machines and cleaning equipment • Clean as directed, equipment and utensils etc. to a high standard • Clean all work surfaces, shelves, floors, walls, sinks and cupboards etc. • Empty and clean rubbish bins as necessary and keep refuse area clean and free from any rubbish. • Clean and tidy Staff Canteen • Ensure work areas are kept clean, safe and tidy at all times • Comply with all COSHH regulations • To ensure that all equipment is functional and properly maintained. • To ensure that the cleaning material / chemical cupboard is kept clean and tidy and that all chemicals are stored correctly • Control the security of company stock and property • Adhere to all regulations in respect of hotel policies and standards, i.e. mandates and food standards. • Adhere to all regulations in respect of Health & Safety, hygiene, guest safety, fire regulations, emergency procedures, etc. 	

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Competencies	Level *
Communication Taking Responsibility and Achieving Results Leadership and working with others Developing self and others Building and maintaining relationships	Team Member

Skill & Qualifications		
	ESSENTIAL	DESIRABLE
Accredited Qualifications		
Non-Accredited Skills, Knowledge & Experience		An entry level role that requires no formal qualifications but an Interest in or experience of Catering Industry is advantageous.
Responsibilities		
	Extent	
People	None	
Financial	None	
Use & Care of Equipment	To be aware of correct procedures for using any equipment encountered within the role. Reporting any defects or unsafe items to a Kitchen Porter Team Leader.	
Health & Safety	To be fully aware of all the health and safety at work regulations in accordance with HASAW Act 1974 and Hygiene Regulation Act 1971	

General Conditions
Flexible working as weekends and late shifts will be Involved. Uniform Provided