

Puttshack

KITCHEN PORTER

To help maintain high levels of service and assist with the smooth running of the kitchen by cleaning all kitchenware to the required standard, carrying out any cleaning duties and to support the delivery of excellent customer service, in order to create a unique experience for our customers

Skills and Experience:

- Amazing at working under pressure as part of a team, in a high volume, open kitchen environment
- Able to work independently, planning ahead to ensure all tasks are completed on time and to the required standard
- Demonstrate pride in the appearance of the workplace and a desire to maintain excellent levels of cleanliness throughout
- The ability to accurately follow instructions and to communicate in English

Key Duties and Responsibilities:

- Report for duty punctually for every shift, in complete, clean uniform and sign in with the manager
- Ensure that a high standard of hygiene and cleanliness is maintained by following cleaning schedules and ongoing diligence during the shift and in set up and clean down
- Clean other areas or equipment as directed
- Wash crockery, utensils and other kitchenware
- Use chemicals as trained
- Keep stores areas neat and tidy
- Be flexible and willing to help other departments at busy times if required
- Observe the Company's rules and procedures and carry out any reasonable request made by their Manager, Supervisor or the Duty Manager
- Work safely around the kitchen equipment and report any maintenance issues to the Head Chef/Sous Chef
- Be aware of your responsibilities in respect of Health and Safety at Work and they follow all procedures in this respect and report to management any hazardous situation or accident
- Attend training sessions and team meetings as required and to be involved and contribute to these