

# *Kitchen Porter*

*A kitchen porter's duties include Cleaning and sanitising all areas used for meal preparation, along with ovens, grills, sinks, and stoves. Unloading food and equipment deliveries & ensuring they are stored in the right areas. Continually making sure that work surfaces, floors, and walls are clean and sanitised. Proficient in dishwashing, cleaning, and waste management. Skilled at thriving in fast-paced environments, consistently delivering cleanliness and order while complying with safety standards.*

## *Report to Head Chef*

### *Duties:*

- Maintaining a high level of operational hygiene in all kitchen areas in compliance with Hotel and Health & Safety regulations.*
- Carrying out cleaning duties as outlined in the cleaning schedule and completing daily/weekly cleaning checklists for all cleaning tasks performed.*
- Cleaning of pots, pans, equipment etc.*
- Thorough deep cleaning as per schedule of kitchen areas, equipment and storage areas.*
- Dealing with stock rotation and deliveries.*
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*The Job Description is subject to change but if it is necessary to make any changes you will be notified in advance and they will be discussed with you.*