



B R O O M E

P A R K H O T E L

Kitchen Porter / Assistant

Full Time

£7.20 - £7.50 per hour

To be responsible for the cleaning of the kitchen and any catering areas on site to the company's standard and your line managers satisfaction.

- To ensure the smooth running of his/her section and to see that all areas of that section maintain the hotel standards.
- Porters are responsible for collecting and cleaning pots, pans, plates, crockery and cutlery items.
- A kitchen porter must ensure key items are always washed and available when required and that they are not left in a disorganised fashion that uses up space.
- To ensure all kitchen areas are cleaned on time and is of the highest possible standard
- A kitchen porter is expected to mop the floor, take out the garbage and fully disinfect food preparation surfaces at the end of his shift.
- To work to specifications regarding organisation and sanitising of all kitchen spaces
- To set high standards of personal hygiene
- To pass all information to following shift
- To keep section clean and tidy and sanitary
- To maintain good employee relations.
- Practice recycling procedures and kitchen energy management.
- Accidents and sickness to be written in Accident Book according to Hotel Policy and Procedure and reported to the Executive Chef on a daily basis.
- Receive deliveries from suppliers with necessary monitoring of quality and food safety.
- Rapid dispersal of deliveries to appropriate stores or work areas/chefs.
- Transfer of waste to the correct external waste bins.
- Operating the dishwashing machine as instructed.
- General cleaning of walls, floors and food preparation services.
- Periodic cleaning of cooking equipment and similar.
- Assist the chef(s) in basic food preparation of vegetables and salad items.



B R O O M E

PARK HOTEL

- The key components of a washing machine should be cleaned at the end of a working day to ensure it is always working at its optimum level.
- Work in an efficient manner.

Experience and Skills:

- Previous experience in a similar role within a 4* Hospitality environment.
- Basic Food Hygiene qualification.
- Knowledge of Health & Safety regulations
- Able to deal with minor problems arising during the course of the Service period.

Highly organised and hard working.

To apply please email CV and covering letter to chef@broomepark.co.uk