JOB DESCRIPTION:

MTC KITCHEN PORTER

Accountability:

To: Head Kitchen Porter, Head Chef

Main Purpose of the Job:

To assist the head chef in all aspects of washing up and maintaining high levels of hygiene within the kitchen.

Key Responsibilities:

- To ensure that the kitchen is kept to a high standard of cleanliness
- To ensure that the equipment in the kitchen is clean and stored in the correct place

Duties:

- General cleaning details which include the operation of dishwashers and other equipment
- Ensuring that all crockery, cutlery, glasses, serving dishes, kitchen equipment and
 utensils are kept to a high standard of cleanliness, are stored in their correct places and
 are available when required
- Washing all floors and walls
- Maintaining a high standard of hygiene in the kitchen, and complying with all company Health and Safety policies.
- Unloading and unpacking deliveries, which may include heavy items
- Regular taking out of rubbish from the kitchen
- Assisting with some food preparation

Please note this job description is purely intended to give you an idea of what your work involves and is not intended as a precise breakdown of your duties. As part of your rôle you will be expected to cover in other departments as and when necessary.