



Job Description

Job Title: Full Time Kitchen Porter
Location: The Yew Tree Inn, Bunbury
Responsible to: General Manager and Head Chef
Pay Rate: Meets national minimum wage requirements

Main Objective

To assist the kitchen team with prep duties and to maintain a clean and safe working environment.

General Responsibility

Ensuring that all back of house areas are managed efficiently, cleaned as well as maintained to the highest of standards whilst carrying out duties you have been assigned.

Main Duties

- Maintaining and cleaning the back of house areas whilst adhering to Health & Food Safety legislation
- Ensuring all equipment, such as crockery cutlery glass and kitchen equipment, is washed and cleaned effectively and in a timely manner and stored in the appropriate place
- Ordering, control and organisation of cleaning materials, making sure they are stored and used correctly
- Ensure completion of weekly and monthly cleaning rotas
- Communicate with the Sous Chef/Head Chef on a daily basis
- Keeping all back of house areas clear of rubbish and obstruction at all times
- Assist with the checking of deliveries and that correct procedures are being followed
- Display high standards of personal presentation and conduct whilst working at representative venues
- To be aware of, and responsible for, communicating all legislation that is relevant to your work and your team and ensure that all legal requirements are met, including Health & Safety at Work, COSHH, Food Safety, Fire Precautions and any other legislation as appropriate