

Job Description: Kitchen Porter/Assistant**Summary of the Role:**

The Kitchen Porter's duties include washing kitchen pots & pans, cutlery or cooking dishware and utensils thoroughly, and returning them to the kitchen in preparation for the next usage. They may also restock items, unload delivery trucks, help prepare cook stations, clean appliances and machines, empty and clean bins, process cardboard using the bailer, and other duties, as needed.

To be successful as a Kitchen Porter, you should be a committed, communicative team player with excellent time management skills. You should be able to prioritize tasks during busy times and adhere to all food safety regulations and procedures. The ideal candidate should be willing to work as part of the full business, including the deli, upstairs kitchen or restaurant if required.

Main Duties:

- Ensuring the availability of clean kitchenware by washing all kitchen dishes, pots, pans, utensils, cutlery and flatware, and returning to their designated areas
- Preparing kitchen for busy times storage areas and cook stations.
- Cleaning machines and appliances used in the kitchen, such as pots, and pans, mixers, etc.
- Unloading and storing deliveries.
- Sweeping and mopping floors, especially in the event that items are broken or spilled.
- Taking out the rubbish and cleaning bins.
- Supporting other deli and kitchen staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.
- Willing to work as part of the full business, including the deli, upstairs kitchen or restaurant if required.

Dishwasher Requirements:

- Strong problem solving and communication skills.
- Exceptional time management skills.
- Ability to stand or walk for 8-hour shifts and have the ability to lift heavy goods with good manual handling skills
- Willingness to comply with all food safety procedures.