

### **Kitchen Porter**

We are in need of Kitchen Porters to staff our morning & afternoon shifts in our new restaurant at Compton Verney. The ideal candidate believes in working as a team, providing other employees with assistance in the kitchen as needed and following all sanitary and health-related protocols.

Kitchen Porter responsibilities include washing pots and pans, keeping floors clean, sanitizing food preparation areas and occasionally helping with food prep work. If you think you'll enjoy the buzz of a busy kitchen, we'd like to meet you. Ultimately, you'll help our kitchen adhere to health standards and service customers faster.

#### Responsibilities:

- Keep all kitchen work surfaces (counters, sinks, stoves, walls) clean and sanitized
- Sweep and mop floors at the beginning and ending of shifts
- Be ready to clean up spills to avoid hindering operations
- Wash cookware, utensils and cutlery fast to keep them in rotation
- Arrange equipment and ingredient deliveries
- Keep the food and supply storage areas organized
- Take out the kitchen waste
- Help with routine food prep tasks (such as peeling and chopping vegetables) when needed

#### Requirements:

- A fast learner with an interest in kitchen work
- The ability to stand for long hours
- Willingness to adhere to health and safety rules
- Good organizational skills
- The ability to work unsupervised in a busy environment

#### **How to apply:**

Please send your CV to [lulu-curtis-smith@comptonverney.org.uk](mailto:lulu-curtis-smith@comptonverney.org.uk)