

Role Title:	PUNCH BOWL INN KITCHEN PORTER
Reporting to:	Pub Manager/Chef
Role Description:	Assisting the Chef in ensuring a clean and tidy kitchen, also helping with food preparation as required in order to provide the best customer experience for our community.
Key Responsibilities:	• Operate the dishwasher • Washing of pots & pans by hand, following proper procedure for their cleanliness and sanitation, storing them in the proper location • Ensuring clean crockery/cutlery/pots and pans are always available • Carry out duties as assigned, also refer to cleaning schedules and perform the necessary duties • May assist the chef with basic food preparation • Cleaning the Kitchen and preparation areas at the end of each shift • Removing and recycling waste from the kitchen • Working with the chef to maintain all Environmental Health and cook safe standards • Adhering to all health and safety procedures as outlined • Abide by staff rules as outlined in the Punch Bowl Handbook
Physical Demands	• Some lifting & carrying of materials may be required • Work in all areas of the operation including moving, handling of stock
Personal specification	• Undertake relevant Qualifications as required including Food Hygiene • Must be organised with good communication skills • Have pride in what they do always wanting to achieve high standards of service • Must be able to follow specific directions thoroughly. • Must be flexible & hardworking • Able to work effectively as part of a team • Willingness to perform additional duties to facilitate the pub's operations as needed

Note: This job description currently reflects the duties required by the business. This list should not be regarded as exclusive or exhaustive as the post holder may be required to undertake other reasonably determined duties and responsibilities within their role