

KITCHEN ASSISTANT – Job responsibilities

General Duties

- Cleaning of kitchen pots, pans, and cooking utensils.
- Load the dish washing machine with crockery and cutlery items; operate unload and stack away after each completed cycle.
- To ensure all crockery and cutlery is put away correctly.
- To adhere to all cleaning schedules in place, as agreed by the Head Chef/BR Manager and adhere to the COSHH system.
- Maintain the cleaning schedule.
- Use appropriate chemicals for cleaning.
- Empty and dispose of waste food bins and all kitchen rubbish to include cardboard, waste paper, bottles and recycling.
- Ensure the cleanliness and tidiness of food stores, fridges and corridors.
- Ensure kitchen floors are kept clean and safe at all times.
- Maintain cleanliness and tidiness of bins.
- Ensure all kitchen towels/paper rolls are replaced when required.
- To support the Bar with putting stores away, when appropriate.
- To support the chefs with plating of meals and basic veg preparation.
- To ensure that bins are used correctly i.e. recycling and food waste. Hygiene, Health and Safety
- Demonstrate a consistently high standard of personal cleanliness and appearance.
- Ensure that all faults are reported as necessary to the Head Chef/BR Manager.
- Wear correct uniform and follow personal hygiene rules.

Work Hours & Pay: £12.50 per hour for a 40 hr per week. Hours will be averaged through the season. 31st March until 6th October with a possible extension.