



Kitchen Assistant and Kitchen Porter

As a Kitchen Assistant with the Daish's group you will be helping to maintain the high standards of cleanliness in our commercial kitchen operation. You will be guided by the chefs and required to work to our daily/weekly/monthly schedules to maintain standards.

- Maintain a process that ensures crockery, cutlery and all other kitchen utensils pots and pans are cleaned or washed and dried in a timely manner as directed by the chef team.
- To ensure kitchen equipment cleanliness is maintained per the schedules
- To report any damage to plant or machinery likely to cause loss of service or quality
- Have a keen eye for improving efficiency and reduction of waste.
- Ensure the kitchen is cleaned as per the daily cleaning checklist at the end of every shift.
- Wear the Personal Protective Equipment that is provided for your safety.
- Complete any food preparation as requested by the Chefs.
- Attend and complete all training as notified by the online training platform.
- To ensure you are aware of the Staff Rota and when you are expected to be at work
- To carry out any other reasonable requests as directed by the hotel management
- Making sure internal and external hygiene and health safety procedures are followed.
- To comply with all company policies and procedures at all times
- Ensure you have viewed/read and understood the Employee Handbook.
- Report for duty on time and in the uniform as outlined in the company uniform policy

Employee to confirm they have seen and understand their job description:

Name: _____ Hotel: _____

Signed by: _____ Date: _____