

Job Description

Job Title: Kitchen Porter	Duration of Post: Seasonal- April to November
Reporting to: Head Chef and Food and Beverage Manager	Working Hours: 5 out of 7 days (mixed shifts)
	Salary: £TBC
	Start Date: 26/03/2024

Key Duties and Responsibilities

The Team at Dumbarrie Links is seeking to recruit a Kitchen Porter to join our professional and exciting kitchen Team.

Under the guidance of our Head Chef Chris Skinner, you will be an integral part to the day-to-day operations of our kitchen.

A good work ethic is essential for this role.

If you have relevant experience, we would love to hear from you.

A very important part of the Kitchen team your duties will include:

Duties & Responsibilities

- Cleaning & sterilising countertops, kitchen walls, stoves, ovens ,grills and sinks
- Maintaining the food storage areas like freezers and refrigerators
- Receiving deliveries and organising them in the kitchen and back of house areas
- Washing dirty dishes like cutlery, pots, chopping boards and pans
- Removing kitchen waste from containers and disposing of them properly
- Cleaning and maintain cooking equipment like cookers, pots and food mixers
- Supporting the chef in basic food preparation