



The Swallowcourt Group

JOB DESCRIPTION

Kitchen Porter – Older People

Position	Kitchen Porter
Responsible to	Head Chef
Job purpose	
To assist in the provision of high quality food for residents whilst working within hygiene and financial limits.	
Core responsibilities	
<ul style="list-style-type: none">• To prepare vegetables and other foodstuffs and beverages as directed by Head Chef/Chef in charge.• To wash dishes and kitchen utensils. To fill, operate and empty the dishwasher as required.• To ensure that waste is disposed of in the correct and safe manner as detailed by the Head Chef.• To assist with the serving of food as required.• To assist in ensuring that the kitchen and food storage areas are left clean and tidy.• To perform all tasks within laid down Hygiene Rules and Regulations.• Any other duties as reasonably expected.	
In line with Health and Safety Policy the job holder is expected to;	
<ul style="list-style-type: none">• Take reasonable care of his/her own health, safety and welfare and that of other people who may be affected by his/her actions or omissions.• To comply with health and safety law and Health and safety Policies and Procedures.• Not to misuse or interfere with, intentionally or recklessly, anything provided in the interests of safety.	



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The job holder is also expected to ;

- Act in an honest, responsible and respectful manner to others.
- Be responsible for their own professional conduct.
- Comply everywhere and in all circumstances with the laws and regulations connected with their activities.
- Comply with our obligations to our key stakeholders.
- To attend mandatory training as required.

Person specification

Description

Rating

(Essential/ Desirable)

Ability to work as part of a team

E

Experience of working in a busy kitchen

D

Food Hygiene certificate

D

Last updated: 201010

Signed:

Print Name:

Date: