



Malvern Theatres Job Advert

Position:	Kitchen Porter
Employer:	Malvern Theatres Malvern
Location:	
Responsible to:	Head Chef / Sous Chef
Closing Date:	May / Early June
Interviewing:	
Position:	Kitchen Porter

Malvern Theatres are looking for a full-time Kitchen Porter to work at Malvern Theatres in the delivery of catering services for the thriving match day and non-match day business.

Main Role

To support the Head Chef / Chef brigade in the preparation and delivery of high-quality menus for Event Day Hospitality and Daily service.

To organise all deliveries and stock levels to suit business levels and ensure business meets all health & safety & environmental health requirements.

To take responsibility for the Kitchen clean down post service and all the crockery cutlery glass wear and utensils

Duties

- To assist ensuring cleaning areas under your control are maintained to a high standard in accordance with cleaning schedule.
- Comply with all regulations regarding Health and Safety and Food Hygiene including specific Company procedures.
- To gain an understanding and follow Company quality systems and procedures.
- Clean all the areas, surfaces, CCG and utensils following a food service
- To assist in taking necessary steps to ensure the kitchen area complies with Food Hygiene Regulations and Health and Safety Act.
- To assist in ensuring all equipment is cleaned and maintained in good working order reporting any damage malfunctions to the Sous Chef or Head Chef.
- To assist in ensuring the kitchen area is cleaned in accordance with cleaning schedules.

Miscellaneous Responsibilities

- To report, and where possible take action for, any incidences of fire, damage, loss, refrigerator breakdowns or other occurrences.



<u>Qualifications</u>	<u>Essential</u>	<u>Desirable</u>
Level 1 or above Food Hygiene Certificate		✓
Relevant qualification in Health & Safety		✓
<u>Experience</u>		
Evidence of continual professional development and a desire to increase sport nutrition knowledge		✓
Relevant experience of working in kitchens	✓	
Working as part of the team with chefs to ensure catering hygiene standards are delivered to the highest standards		✓

<u>Skills and Qualities</u>	<u>Essential</u>	<u>Desirable</u>
Excellent organisational skills	✓	
Ability to work under pressure	✓	
Attention to detail and the ability to identify and solve problems		✓
Good communication skills		✓
Ability to use a commercial dishwasher	✓	
Ability to work flexibly including evenings and weekends	✓	
Ability to prioritise		✓

For any further information & to apply for the role please send your CV & Covering Letter to:

mfirth@venuecateringpartner.co.uk