



Farney Close School

Job Description: Kitchen Porter

Hours of Work: 36 hours

Responsible to: Chef Manager/Duty Manager

Background Information:

The catering service within Farney Close School provides all catering requirements such as meals, buffets and meeting refreshments. Term time only hours 10.30 to 6.30pm Monday to Thursday. 8am to 2.30pm Fridays.

Responsibilities:

On arrival in the kitchen, change into uniform and shoes provided. Hair must be put into a hair net which must be worn at all times in any rooms connected to the kitchen.

- Ensuring the food preparation areas are clean and hygienic
- Washing utensils and dishes and making sure they are stored appropriately
- Sorting, storing and distributing ingredients and fresh food.
- Washing, peeling, chopping and cutting food, including helping to prepare salads and vegetables.
- Disposing of rubbish
- Serving food
- Cleaning the food preparation equipment, floors and other kitchen tools or areas.
- To fill in other duties as and when required.

Skills required

- Understanding the importance of health and hygiene
- Plenty of stamina
- A great team player
- The ability to listen and learn – fast