

## Waterhouse Kitchen Porter: Job Description

**Reports to:** Head Chef/Sous Chef

**Salary:** £7.50 per hour

**Contract details:** Zero hour contract

**Probation:** Initial two shift trial period and full probation period of 3 months. This role is reviewed on a performance by performance basis

**Hours:** Variable. The restaurant is in operation Monday to Friday daytimes and some evenings and weekends. Shifts vary from 6 hours (single shift) to 12 hours (double shift)

**Based at:** Waterhouse Restaurant, 10 Orsman Road, London N1 5QJ

**Holiday:** 28 days pa pro rata

Waterhouse Restaurant is a training restaurant which delivers Blue Marble training. The programme provides training, mentoring and work experience that help care leavers, ex-offenders and other vulnerable young people to be more independent, develop skills, gain qualifications and access opportunities to achieve long-term careers in the food and hospitality industry.

As Kitchen Porter for Waterhouse Restaurant, your main duties of this role will be:

1. Cleaning the Restaurant, Kitchen and internal areas
2. Assisting the kitchen and chef on duty
3. Restaurant tasks

1. Cleaning the Restaurant, Kitchen and internal areas

- Managing all waste for recycling – oil, food, paper and general waste
- Ensure that the opening and closing check list have been followed
- Deep clean once a week of kitchen & staff room
- Deep clean of recycling room once a month
- Correctly storing all appliances, pots, utensils and crockery
- Keeping the floor and bins clean at all times

2. Assisting the kitchen and chef on duty

- Will include prep like peeling, washing and chopping of vegetables
- Assisting the Chef with kitchen tools for service

3. Restaurant tasks

- Storing and replenishing delivered goods
- Laundry every day of whites, blacks, aprons and cloths

*Please note that this job description is intended as an outline indicator of general areas of activity only. Shoreditch Trust is a small charity and as such all staff are expected to vary their duties as necessary to meet the needs of the organisation.*