

Outline of Position

Position title:	Kitchen Assistant
Role:	To organise the pot wash area of the kitchen and to assist chefs in preparation of food. To achieve high standards of cleaning for the kitchen and pot wash area and appropriate speed of work to match business requirements. To have a high regard for health and safety and be a positive team member.
Key skills:	Self motivated. Organised, tidy and efficient. Attention to detail. Excellent communication. Show an appreciation of quality ingredients. Enjoy teamwork.
Responsible for:	All aspects of cleaning and assist with food preparation.
Responsible to:	Head Chef / Senior Chef on Duty

Expectations of all Team Members at The Plough:

- Always focused upon the customer. To provide an outstanding service and aim to exceed expectations at all times
- Genuinely interested and involved with the complete operation of both the establishment and the company
- Present a professional image to all people at all times
- Be naturally positive, courteous and friendly. Communicate openly to all guests, colleagues and suppliers
- Show initiative and commonsense
- Be self-motivated
- Be mature, stable and reliable
- Self-evaluate; be continuously willing to learn and always seeking to improve
- Enjoy working as part of a small professional team

MAIN OBJECTIVES:

- To maintain a high standard of cleanliness
- To work safely and hygienically
- To be positive and co operative while working as part of a small team
- To take pride in your work and achieve consistent professional standards

General professional duties:

1. To show a positive attitude at all times; whether working with guests, colleagues or suppliers.
2. To maximise turnover and profit by achieving the highest possible standards in:
 - cleanliness in pot wash
 - food presentation
 - efficiency and speed of work
 - help to control stock and avoid breakages and food wastage to achieve profitability
3. To seek to have a good understanding of all products relating to cleaning and food preparation
4. To display accuracy in all areas of work
5. To maintain a clean and safe environment for both colleagues and customers to Company standards and statutory obligations
6. To communicate effectively with other colleagues. To give constructive feedback to your colleagues.
7. To have pride in your work and to self-evaluate your own work
8. To represent the Plough, both in and out of work.

Hours: **Maximum** 3-day split shifts / 24 hours a week unless otherwise agreed
11am until approximately 3pm
7.00pm until approximately 11pm