TRINITY COLLEGE

**JOB DESCRIPTION**

**JOB TITLE: KITCHEN PORTER**

**RESPONSIBLE TO: EXECUTIVE CHEF / HEAD CHEF / SECOND CHEF / THIRD CHEF/CHEF DE PARTIES**

**LIAISE WITH: PASTRY CHEF / CHEF DE PARTIES / DINNING HALL SUPERVISORS**

**Qualification: CIEH level 2 award in supervising food safety in catering**

**Food allergy awareness certificate**

**OUTLINE OF RESPONSIBILITIES:**

To maintain the pot wash and standards of hygiene and cleanliness of the kitchen and areas.

**DUTIES:**

* Washing pots, pans and utensils.

* Maintaining the kitchen and areas.
* Maintaining the kitchen floors and area floors.
* The emptying of bins.
* Removal & breaking down of boxes.
* Assisting with the sending and receiving of laundry.
* Working through the kitchens` daily cleaning schedule.
* Assisting with the storage of stores and deliveries.
* To assist in other tasks identified from time to time by all chefs.