

Kitchen Porter

Location: Tichborne, Alresford, Hampshire

Transport: There are no public transport links to Tichborne village, so access to your own transport is essential

Hours: Full and Part Time hours available

Salary: Negotiable, based on experience

Experience: Experience welcome but not essential

About Us

Situated in the beautiful countryside village of Tichborne, just 10 minutes from Winchester, The Tichborne Arms is a truly special pub. Currently undergoing major renovations, a newly fit out kitchen will service two indoor pub dining areas, beautifully landscaped gardens and two outdoor terraces. Fresh produce will be at the heart of everything we do, sourced locally and from our very own kitchen garden. Wholesome, hearty, rustic fare, served in beautiful surroundings by a fun and friendly team to ensure our guests have an enchanting experience every visit... in a nutshell that's what we're all about.

The Role

As Kitchen Porter, you're the person who keeps the wheels turning in our busy kitchen, keeping it clean and safe and protecting the space so our chefs can create unforgettable dishes. Kitchen life is hard work, but it's also a lot of fun - we are a close-knit team here and will always support each other to make sure we're enjoying our work. Good, positive communication is key to maintaining our team culture and being the best we can be. Day to day tasks will include:

- Wash up and dry all crockery used
- Put all crockery away in it correct place in an orderly and tidy fashion
- Wash and all kitchen equipment, dry and put away in allocated space
- Wash and put away all kitchen utensils, knives etc
- Wash and scour all saucepans inside and out, paying attention to non stick coatings, using correct scourers
- Wipe down all surfaces and sanitize as required
- Wipe down and sanitize all doors, draws and handles
- Sweep and mop all areas, deck scrubbing as required
- Move equipment to sweep or clean under
- Clean cooker top, griddle and fryers
- Dispose of used oil in correct receptacles
- Dispose of rubbish in correct bins, break down flat any cardboard and replace bin bags as needed
- Make sure all rubbish bins are cleaned and sanitised
- Receive, check off and put away deliveries, noting and reporting any shortages to sous or head chef
- Always be smart in appearance, with clean apron
- Make sure dirty linen is put into suitable container and taken to the washing machine

- Put washing machine on to clean linen
- Dry linen in tumble dryer, then fold and stack
- Make sure the chefs have a supply of clean tea towels
- Check on stocks of detergents, cleaners, protective clothing, blue roll, J cloths etc and make sure supplies are kept topped up
- Clean and sanitize the dishwasher, dismantling spray arms on a regular basis
- Change sponges and disposable cloths at end of each service and replace with new items
- Help with the preparation of vegetables for cooking including peeling, slicing or chopping
- Undertake simple cooking tasks under supervision, such as making mash, cooking simple starters
- Clean down and tidy shelves
- Keep preparation kitchen clean and tidy, making sure produce is kept tidy and rotated on shelves
- Sweep and tidy outside bin areas
- Any other jobs requested by chefs/management for which training is provided

Who are we looking for?

Someone with a friendly, outgoing personality, that is eager to learn new skills, enjoys working in a close-knit team and has the ability to be flexible and conscientious. It would be great if you had some experience, but if you don't we can show you the ropes, all we need is bags of enthusiasm. We're looking for people who are hard working, professional and driven. You'll be a good communicator and a great team player – and, of course, you'll love eating!

Pay and Perks

We like to treat others how we want to be treated. As part of the Tichborne Arms team, you are offered the following in return for all your hard work:

- A genuine and happy place to work in with a great atmosphere
- Competitive rate of pay, plus substantial tronc share based on hours worked
- Job security
- Balanced working week with 2 days off in a row most weeks
- Up to 50% off food and drink
- Fresh and wholesome meals provided whilst on duty
- 28 days holiday per year, pro rata for part time staff
- Working in a like-minded team who share your passion for high quality, creative and fresh food & drinks and providing outstanding hospitality
- An opportunity to grow and develop your career