**Kitchen assistant**

**Job description**

**Role:**

Assisting the Chef to prepare tasty, nutritious meals that our residents and guests will enjoy. Work is performed under the general supervision of a chef.

**Key Result Areas:**

You’ll be responsible for safe, hygienic food storage and for making sure kitchen equipment and cleaning materials are kept in their correct places.

You will also:

* Ensure basic cleaning jobs are carried out as quickly as possible.
* Collect and wash up pots and pans.
* Clean food preparation areas and equipment, in addition to crockery and cutlery.
* Unload food and equipment deliveries.
* Keep the storeroom organised (due diligence)
* Keep work surfaces, walls, and floors clean and sanitised.
* Empty and clean fryers - safely disposal of used oil and replace it with fresh
* Clean shelves including legs
* Clean sinks and taps
* Descale the dishwasher weekly
* Clean and refill the breakfast trolley
* Clean fridges inside and out. Pull them out of the place and clean the floor behind them
* Defrost freezers
* Empty the bins and replace the bin bags
* Clean the extractor fans monthly
* Check the expiry date on stored food in the fridge and in the storage room and make sure that the chefs are aware of it.
* Replace dirty mops with clean mops heads daily
* Clean the insect killer light monthly
* Fill the blue roll dispensers, handwash dispenser and possible other dispensers
* Keep clean all the Critical Control Point

Job Type: Full-time, Permanent

Pay: £9.50 per hour