Kitchen Porter

**Location:** Crowne Plaza Hotel, 117 Milltown Road, Shaw’s Bridge, Belfast, BT8 7XP

**Department:** Kitchen

**Hours of Work:** 40 hours per week

**Rate of Pay:** National Minimum Wage Under 25

National Living Wage 25+

**About Us…**

We are always looking for talented and enthusiastic team members at all levels to join our company

We want to encourage our team members to develop new skills, embrace new challenges and be rewarded in our company

Andras Hotels is a leading property development and hospitality company based in Belfast, Northern Ireland. We’re the city’s largest hotel group. We are proud to be at the forefront of hospitality in Northern Ireland and our growth is based on a simple idea – that a hotel should be a home away from home

**About the Role…**

When a kitchen is busy, equipment such as pots and pans will need to be cleaned quickly and be ready for chefs and cooks to use. Kitchen Porters work as part of a team, but also need the initiative to sort out anything as and when it come up. A kitchen is a high-paced environment, so the ability to remain calm under pressure is vital

At Crowne Plaza, we want our guests to feel able to do their best, achieve their goals and be recognised for their success. We aim to help them stay One Step Ahead

**Why Work for Us…**

**Andras Hotels Employee Benefits:**

Induction and Training Programme

Andras Academy – progression opportunities within the Andras Hotels Group

Andras Hotels Staff Discount Scheme – travel, food, shopping

Recruit a Friend Scheme

Employee of the Month Award

Pension Scheme

Holiday Entitlement

Work for globally renowned Hotel Brands

Continuous Job Vacancies throughout the Group

Uniform

Staff meals while on duty

**IHG Employee Benefits:**

IHG Brand Training

IHG Staff Rates Worldwide

IHG Family and Friends Rate

IHG Reward Club Incentive Scheme

50% Discount on Food & Drink

**Main Duties and Responsibilities**

* Operate the plate wash and pot wash machines, and carry out daily maintenance
* Keep the kitchen clean at all times
* Ensure all aspects of cleaning within the unit are carried out to ensure a high level of hygiene, ie, sanitise surfaces, sweep the floor, keep refuse areas tidy and ensure the removal of all rubbish on time
* Ensure all goods are correctly stored and comply with health and safety
* Collect and distribute deliveries to the stores
* Adhere to Standard Operating Procedures and Checklists
* Be aware of hazardous substances and to ensure that relevant protective clothing is worn and that directions are followed
* Report to Senior Chef on duty any broken equipment or items not considered safe
* Participate in any training and personnel exercises designed to improve standards and performance
* Wear clean, suitable uniform and name badge at all times
* Keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act (1989)

**Accountability**

* Works within Kitchen Area
* Hours of work will include mornings, evenings, and weekend shifts

**Qualifications and requirements**

**Essential:**

* Experience within a Kitchen Porter role
* Good communication and listening skills
* Ability to work in a fast paced environment

**Desirable:**

* Experience of working in hospitality
* 5 GCSEs at grade C and above to include English or equivalent qualification

**The statements in this job description are intended to represent the key duties and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job**