

Kitchen Porter

Location: Holiday Inn Express, 106A University Street, Belfast

Department: Kitchen

Hours: 32 hours

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 and we are proud to be at the forefront of hospitality in Northern Ireland.

About the Role...

This is an important role within a dynamic and fast paced environment. Primarily this role will involve working in the Kitchen helping the kitchen run smoothly. You will be part of the Kitchen team that will ensure that we provide the best quality food to our guests. 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. You may assist in other departments to ensure an excellent service to our guests and to ensure we are meeting the high standards of our international brands.

About You...

You will have the ability to work in a pressurised environment following regulatory food safety and health and safety standards. You will be expected to carry out manual handling tasks. You will enjoy working with a team and contributing positively to it, but also have the ability to work on own initiative. Communication is key working in the kitchen.

Why Work for Us...

Andras Hotels Employee Benefits:

Recruit a Friend Scheme

Employee of the Month Award

Staff meals while on duty

Uniform

Discounted rate at Bodyscape based at Crowne Plaza Gym

Andras Academy – Training and Development Programmes and progression opportunities within the Andras Hotels Group

Work for globally renowned Hotel Brands

Reward Club Incentive Scheme

Discounted Hotel Rates

Hotel Incentive scheme

Main Duties and Responsibilities...



- Achieve individual and departmental targets and objectives
- Wash, dry and store correctly crockery/cutlery and glassware
- Operate the plate wash and pot wash machines, and carry out daily maintenance
- Clean the kitchen to a high level of hygienic standards, i.e. sanitise surfaces, sweep the floor, keep refuse areas tidy and ensure the removal of rubbish on time
- Clean service prep area
- Assist in cleaning of front and back of house when required
- Accept deliveries when required and ensure goods are correctly stored and comply with health and food safety regulations
- 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
- 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)
- Attend training courses when requested
- Adopt the hotel brand behaviours

Behaviours...

- Team Work – work cooperatively and effectively with others
- Positive and “Can Do” attitude – positive, friendly manner with customers and colleagues
- Commitment – “I do what I say”, commitment to do the best in everything I do
- Diversity & Respect – welcome, include and demonstrate respect for all individuals from all groups
- Integrity – honest, respectful and accountable

Accountability...

- Works within the Kitchen area and may be required to assist in other areas of the hotel
- Hours of work will involve mornings, evenings, weekends and bank holidays

Qualifications and requirements...

Essential:

- Experience in a Kitchen Porter role
- Good communication and listening skills
- Ability to work in a fast paced and pressurised environment
- Ability to work within a Team and also independently
- Ability to communicate and follow instruction.

Desirable:

- Experience of working in hospitality.

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

