



Kitchen Positions

Commis Chef

Duties & responsibilities include:

- Cooking food to company standards
- Maintaining a high standard of cleanliness
- Organising and preparing sections
- Following food safety standards
- Be flexible and helping other areas of company when required
- Communicate with Head Chef and Sous Chef
- Ensure full knowledge of menu and allergens

Seasonal position, includes weekends and shift work over 7 days.

Kitchen Porter

Duties & responsibilities include:

- Cleaning & sterilising countertops, kitchen walls, stoves, ovens ,grills and sinks
- Maintaining the food storage areas like freezers and refrigerators
- Receiving deliveries and organising them in the kitchen and back of house areas
- Washing dirty dishes like cutlery, pots, chopping boards and pans
- Removing kitchen waste from containers and disposing of them properly
- Cleaning and maintain cooking equipment like cookers, pots and food mixers
- Supporting the chef in basic food preparation

Seasonal position, includes weekends and shift work over 7 days.

To apply for a Kitchen position, contact Diane Page - HR Manager - dpage@dumbarnielinks.com