

The Killarney Park

Job description Job description

At the Killarney Park we pride ourselves on our excellent team and the five-star service delivered to our guests. We are currently recruiting for a Kitchen Porter to join our team. This is a full-time position working 5 days over 7, including weekends. As part of the Kitchen Porter team, your responsibilities will include general cleaning and sanitizing of the kitchen and surrounding areas. This role is vital in ensuring the cleanliness and maintenance of high hygiene standards in the kitchen environment.

Duties:

- Cleaning and sanitizing all areas used for meal preparation, along with ovens, grills, sinks, and stoves.
- Helping the chef with food preparation such as peeling, washing, and cutting meal ingredients.
- Ensure all crockery, cutlery, utensils, and glassware are washed properly, dried and stored correctly and are available for outlets as required.
- Maintenance of kitchen area such as sweeping/mopping floors and emptying bins.
- Keeping freezers, fridges, and storage areas clean and organised.
- Unloading deliveries & ensuring they are stored in the right areas.
- To ensure excellent food hygiene practice is observed in the entire kitchen area.
- To always maintain a professional appearance.

Required Skills:

- Attention to detail
- Time Management
- Excellent Communication skills
- Team player
- High Standards
- Fluent English
- Ability to work on own initiative

Benefits of working at The Killarney Park Hotel:

- Pool and Gym Membership at a greatly reduced rate
- Onsite parking
- Meals and tea/coffee provided while on duty in staff canteen
- Opportunity for continuous training and development.
- Staff discount on meals in our bar and restaurant
- Discounts on Spa treatments and products
- Monthly reward schemes
- Monthly complementary social calendar
- Ad hoc employee appreciation events

If you would like to join our friendly and talented team, please forward your cv

