**Job Title:** Café Party Kitchen Porter **Reporting to:** Restaurant Chef

**Seasonal**: 29th March – 29th September 2024

**Hours**: 11am – 5pm – Saturday/Sunday

# About the Role

Looking to kickstart your career in a kitchen and work in an inspirational team creating art on a plate?

Upskill yourself within the kitchen and front of house and gain the confidence to start your new career ! Earn some money this summer and gain some great, hands-on experience.

# About the job:

Assist with the smooth running of our Seasonal onsite café restaurant and take away in delivering excellent service and high-quality food, whilst open to the public, working with the team to ensure private events, groups etc are catered for.

To assist and control the efficient and economic production of quality food within the allowed budget, whilst maintaining high standards of cleanliness and hygiene. Maintain a high standard of hygiene throughout the café/restaurant building.

# Key responsibilities, tasks and duties:

* Assist with the management of all aspects of the kitchen environment.
* Complying with legislation of all current Health and Safety food hygiene regulations, stock control.
* Demonstrate a passion for food, presentation and service. Ensuring consistent delivery of a smooth and high-quality food service.
* Work together as a team to produce standards of excellence and aiming to exceed customer expectations, ensuring to lead and motivate kitchen team.
* Monitoring portion and waste control in order to minimise food waste.
* Ensure the whole team displays the Visit Scotland 5\* requirements.

# Essential Skills

Customer service skills

Communication skills

Super organisational skills with good attention to detail Trustworthy and reliable

Professional appearance

Willingness to learn in a kitchen environment

# How to Apply

To apply please send covering letter and CV to David Millar chef@jupiterartland.org by Tuesday 20th February 2024 or for further information please contact David on 01506 889900 or by email.