

# role profile | kitchen porter

## what do you do in wagamama?

be an important part of our kitchen team be ready to help wagamama chefs to keep our kitchens spotless and running smoothly. be ready to learn new skills and become a wagamama chef

area	actions	how we recognise a brilliant kitchen porter
<b>brand values</b>	<ul style="list-style-type: none"> <li>- understand the importance of keeping our kitchens spotless, it's what makes wagamama great!</li> <li>- adhere to high standards of cleanliness at all times</li> <li>- display the wagamama values by being honest, brilliant and different when performing your duties</li> </ul>	<ul style="list-style-type: none"> <li>- maintains the highest standards of cleanliness in the kitchen and staff areas - be proud of the part you play in maintaining wagamama standards</li> </ul>
<b>brilliant food</b>	<ul style="list-style-type: none"> <li>- help with all deliveries and store them according to wagamama standards</li> <li>- make sure that all food is correctly labelled when stored</li> <li>- learn and develop good knife skills</li> <li>- help wagamama chefs with prep and ensure all prep is done according to wagamama standards</li> <li>- ensure the correct rotation of all date codes and report any issues</li> <li>- understand first in - first out principles and why this is important to food quality</li> <li>- ensure all wastage is disposed of in correct manner according to wagamama standards</li> </ul>	<ul style="list-style-type: none"> <li>- maintains kitchen according to company standards and cleanliness and does this automatically, does not need to be checked</li> <li>- quick, accurate prep</li> <li>- notices if food is incorrectly labelled or stored and reports to head chef/sous chef</li> </ul>
<b>brilliant customer experience</b>	<ul style="list-style-type: none"> <li>- always ensure that crockery/cutlery is spotlessly clean and ready to be used by wagamama chefs to avoid customer complaints - greet customers as they enter and leave restaurant</li> </ul>	<ul style="list-style-type: none"> <li>- understands that a dirty kitchen will have a direct impact on customers' experiences</li> </ul>
<b>brilliant people and teams</b>	<ul style="list-style-type: none"> <li>- be willing to help and assist where required</li> <li>- be open to additional responsibilities to ensure restaurant runs smoothly</li> <li>- quickly communicate any problems to head chef/sous chef to prevent any issues during service</li> <li>- maintain high standard of personal hygiene</li> </ul>	<ul style="list-style-type: none"> <li>- has a positive attitude to helping in all areas in the kitchen</li> <li>- is keen to learn new skills and take on additional responsibilities to develop own career</li> </ul>
<b>results delivery</b>	<ul style="list-style-type: none"> <li>- build your knowledge of wagamama work safe policies and procedures</li> <li>- work with the kitchen team to achieve high scores on all qscd audits</li> <li>- work with the team to ensure the kitchen is maintained and cleaned to the highest standards</li> <li>- report any maintenance/equipment problems to head chef</li> <li>- build knowledge of correct storage and handling of chemicals used in the kitchen</li> </ul>	<ul style="list-style-type: none"> <li>- works with kitchen team to ensure all audits/inspections are passed</li> <li>- all visible surfaces that customers see are cleaned to a very high standard</li> </ul>