



<https://thestoneshotel.co.uk/job/kitchen-assistant/>

Kitchen Assistant

Description

Role: Kitchen Assistant

Reporting to: Head Chef

Who are we?

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

Purpose of Role

Kitchen Assistants play a key role in the success of a Marco Pierre White kitchen and are vital in assisting in keeping a well maintained and immaculately clean kitchen.

Reporting to the Head Chef you will ensure that everything is well organised and clean, keeping up our high standards of safety and hygiene, as well as maintaining the equipment in the kitchen and restaurant. In this role you will be crucial to the smooth running of service, ensuring that the front of house and back of house teams have clean crockery, cutlery and the required equipment at all times.

Responsibilities

What we would like from you

You will be an ambassador for the kitchen and Marco Pierre White brand, working hard to make every team member and guest experience memorable. With a keen interest in food and passionate about delivering great dining experience for your guests, you will be focused on making sure that the guest experience is the best that it can be. You will have a positive attitude, demonstrate flexibility and have a willingness to learn.

Who you are

To be successful in this role you will be a team worker who is able to work both autonomously or effectively as part of a team. You will have a friendly and enthusiastic personality with a willingness to enhance your knowledge and develop your skills. You will be organised and able to keep calm under pressure.

What Good looks like

Correctly presented to the brand standards every day, you will be punctual,

Hiring organization

MPW Bar & Steakhouse Salisbury

Employment Type

Full Time

Industry

Hospitality

Job Location

The Stones Hotel, SP4 6AT,
Salisbury, Highpost, United
Kingdom

Date posted

2nd February 2021

courteous and helpful, always striving to be your best whilst complying with hygiene, health and safety guidelines and legislation.

You will work efficiently in your role, effectively contributing to the cleanliness and maintenance of the kitchen environment, whilst ensuring that the front and back of house teams receive the required service equipment promptly.

Competency Framework

I am self motivated because

I am committed to doing a great job and take a pride in what I do. I am eager to develop myself and learn new things. I remain positive when things get tough. I am personally well presented. I am punctual and flexible

I am guest focused because

I go the extra mile to satisfy guests and colleagues, ensuring the prompt and effective cleaning of restaurant and kitchen service items. I strive to maintain a professional working relationship with the food service team

I am results driven because

I work hard to contribute towards a great dining experience, ensuring the prompt cleaning and provision of service items to both the restaurant and kitchen teams. I demonstrate initiative, seeking opportunities to make improvements. I push myself to develop my skills, build my knowledge and improve my performance

I am a team worker because

I am supportive to my colleagues and I contribute positively to the team ensuring that they have the required equipment at all times. I work hard to ensure positive relations within my team

I am adaptable because

I have a positive and flexible approach to work. I ensure that I deliver all my duties on time to the highest standards. I resolve problems and accept responsibility

I act with integrity because

I am open and honest. I keep my word and take care to keep my promises. I am an individual and treat everyone as an individual. I treat people fairly and with respect. When things go wrong, I take ownership to find a solution and put them right

I am a great communicator because

I communicate clearly and effectively with peers and colleagues. I make colleagues feel that their contribution is valued. I ask for feedback on myself and act on it. I am respectful towards my guests and colleagues

What's in it for you?

A competitive salary, a clear career pathway and development, half price dining in all our restaurant brands and a chance to be a part of something special.

The above is designed to help you in the understanding of your role and is not intended to be a definitive list of your duties, as flexibility in meeting Company and

guest's needs is required by all team members.