



## JOB DESCRIPTION - KITCHEN PORTER / DISHWASH

<b>Title:</b>	Kitchen Porter
<b>Rating:</b>	Crew
<b>Department:</b>	Galley Department
<b>Reports to:</b>	Station Heads
<b>Cabin:</b>	Shared

### 1. EXPERIENCE / SKILLS / CHARACTER

- Must have experience on ships or at least in hotel in similar cleaning position
- Must have a good command of the English language
- Must always be clean and properly dressed while on duty.
- Ideal age between 22 & 35 Years

### 2. DUTIES & RESPONSIBILITIES

- Be friendly to passengers and crew as well as focused on your work, this will result in good teamwork with best achievements in guest satisfaction.
  - To accept the responsibility of cleaning the assigned working areas/kitchen, heavy equipment, operating equipment.
  - To achieve the highest standard of sanitation and cleanliness in all kitchen, and food preparation areas following vessel sanitation program.
  - To clean according to schedule and as necessity arises, all heavy duty equipment, including inside refrigerators, ventilation filters, oil fryers, ovens and garbage rooms.
  - To clean and kept always filled the food and beverage materials stations required for the operation e. g. plate stacks, cutlery racks
  - To perform all duties assigned to efficiently, technically correct, following the company policy, Ship's rules and regulations, orders of Superiors, adhere to procedures of the training manual and achieving a high standard leading to total guest satisfaction.
  - To be aware and follow security/fire/safety according to Ship's rules and regulations.
  - To attend all trainings when requested :
    - demonstrations in the use of chemicals and cleaning products
    - fire drills
    - Training in vessel sanitation procedures and standards
  - To perform any other duties set by company policies, Management or his/her direct superior and not included in the above job description.
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