

Farmshop at Cranswick- Job Description

Job Role: Pot Wash

Hours: **Part time hours**

Job Purpose

To keep the kitchen and café running smoothly by ensuring all pots, pans, crockery, cutlery, and equipment are cleaned, sanitized, and stored correctly. Maintain high standards of cleanliness and hygiene throughout kitchen and café work areas, supporting both chefs and front-of-house teams.

Key Responsibilities

- Wash and sanitize pots, pans, crockery, cutlery, utensils, and equipment.
- Operate dishwashers safely and efficiently.
- Keep kitchen, café back areas, sinks, and floors clean and hazard-free.
- Empty bins and manage waste disposal according to hygiene standards.
- Ensure clean items are restocked and available for chefs and café staff at all times.
- Follow food hygiene, health, and safety regulations at all times.
- Report any breakages or faulty equipment to the Supervisor.

Skills & Requirements

- Ability to work quickly and efficiently in a busy kitchen/café environment.
- Good organizational skills and attention to detail.
- Team player with a positive, helpful attitude.
- Reliability and flexibility with shifts (including weekends).
- No experience necessary – training will be provided.

Physical Requirements

- Ability to stand for long periods.
- Capable of lifting and carrying heavy items safely.
- Comfortable working in hot, fast-paced environments.

Benefits:

- Discounted or free food
- Employee discount
- Free parking
- On-site parking