



THREE MILE BEACH

ST IVES BAY · CORNWALL

JOB TITLE: Kitchen Porter
REPORTS TO: Head Chef

THREE MILE BEACH: OVERVIEW

Recently featured in 'The Times 100 Best Trips for 2021 Worldwide', along with other publications including Vogue, The Telegraph, Conde-Nast and Sheer-Luxe, Three Mile Beach is a collection of fifteen luxury self-catering beach houses nestled in Gwithian Towans on St Ives Bay. We are on a mission to reinvent the holiday rental experience. We have the location. We have the beach houses. We now need Three Mile Beach people.

We're on the lookout for talented people with specialist skills. That's a given. We're also on the hunt for teammates. Ones who muck in and help out. People who deliver cracking guest experiences and enjoy doing it. People who share ideas, chat to guests as well as teammates. If you want to be part of our fun, hard-working team who love where they work, we'd love to hear from you.

THE ROLE

We're looking for a Kitchen Porter to support the chefs in various tasks as we open our exciting Street Food kitchen to Three Mile Beach guests and locals and visitors to Gwithian Towans.

This is a really exciting opportunity for someone looking to make a start in the food industry and learn from our growing team lead by our Head Chef. The Kitchen Porter will have input and the opportunity to share their ideas as we develop new and exciting dishes to keep our guests and visitors coming back for more.

KEY ACCOUNTABILITIES:

General Overview

- Working in a brand-new busy kitchen a near Gwithian Beach
- Carrying out specific food preparation jobs under instruction of the Head Chef using proper/appropriate hygiene practices
- Cleaning & sanitising the numerous kitchen areas
- Pot & dishwashing in service
- Regular freezer/fridge temperature checks



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- Putting away stock observing proper procedures of stock control
- Maintaining high levels of both professional and personal hygiene
- Ensuring all equipment is clean, sanitised and put away correctly
- Deep cleaning
- All KPs must have a Basic food hygiene & will be trained to Level 2 Health & Safety. The course costs will be provided by TMB
- Must have a positive 'can-do' attitude and approachable manner & be able to communicate clearly in a team environment
- Ability to adapt to on-the-spot changes and be willing to embrace new ideas and processes.

Food and Kitchen Safety

- Undertake necessary food checks and probing in accordance with the relevant food hygiene and safety standards
- Ensure that the standards of hygiene and cleanliness throughout the kitchen meet policy and our legal requirements
- Ensure all policies, procedures and guidelines are carefully adhered to
- Raise any concerns about food safety or hygiene to the Head Chef.

BEHAVIOURS

- Self-motivated and adaptable, with the ability to work on own initiative
- Willing to work to departmental methods and procedures
- Be an effective team player
- Customer focused with a can-do attitude
- Willing to help with tasks outside of day-to-day duties
- Be able to forward plan and organise your workload.

ADDITIONAL REQUIREMENTS

Willing to be on call out-of-hours to attend to emergencies (reimbursement for additional hours worked)

Full, clean driving licence



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WHY WORK AT THREE MILE BEACH?

- Work/life balance
- Annual bonus – based on personal and team performance.
- Regular team social events
- Paid training
- Volunteer days
- 30 days holiday per year including bank holidays.
- Gain an extra day's holiday for each full year of work. Up to 40 days per year.
- Stunning location in Gwithian Towans, St Ives Bay.

SOUND INTERESTING?

If this sounds like the job for you then give us call on 01738 805981. Let's have a chat and come and visit us at Three Mile Beach. We'd love to show you around.