

FOOD STOREPERSON AND KITCHEN PORTER POSITION DESCRIPTION

POSITION

Food Storeperson and Kitchen Porter

Working under direction from the Food Receiving Chef, the Food Storeperson and Kitchen Porter is ultimately responsible in assisting with receiving, organizing and the distribution of food products and cooking related plant and equipment from a warehouse setting to kitchen environments and individual chefs across the festival. At times the position requires participation in kitchen cleaning duties including, but not limited to, dishwashing, organising plant, equipment, cutlery and crockery.

NATURE OF EMPLOYMENT

Volunteer

TASKS

Storeperson Grade 1 and Kitchen Attendant Grade 1

- Assisting the *Food Receiving Chef* with receiving, organizing and distribution of products from a warehouse setting to kitchen environments and individual chefs across the festival
- Maintaining a clean, neat and tidy stores area including, but not limited to, dry stores and refrigeration units
- Assisting the *Food Receiving Chef* manage associated plant and equipment i.e. refrigeration temperature checks
- Organize and maintain stock records, as required
- General cleaning duties within the kitchen or food preparation area and scullery, including cleaning of cooking and general utensils used in the kitchen and restaurant
- General pantry duties i.e. arranging and re-stocking kitchen stores

** At times this position involves manual handling, lifting and standing for an extended duration. Depending on festival demands, the individuals may be assigned additional reasonably related tasks consistent with abilities, performance, knowledge and understanding.*

JOB SPECIFICATIONS - PERSONNEL REQUIREMENTS

1. Knowledge and Skills

- 1a. Ability to comprehend, carry out and explain verbal instructions.
- 1b. Basic knowledge of ingredients and culinary techniques is preferred.

2. Effort

- 2a. Mental and Visual Effort - Continuous mental and/or visual effort for a sustained period of time is required.
- 2b. Physical Effort - Heavy physical exertion in hot and cold environments may be endured.

3. Responsibility for Cost Control

- 3a. Damage and waste is to be minimised with due work practices. Deliberate, negligent or malicious handling of equipment and/or produce may result in the individual being held accountable.

4. Responsibility for Others

- 4a. Communication with others should be respectful and culturally appropriate at all times.
- 4b. Injury to Others - Considerable care and awareness is necessary to prevent physical injuries.
- 4c. Sensitive Information and Records - Documents provided to you onsite must not be shared or re-issued; and must be treated with confidentiality.

5. Working Conditions

- 5a. Industry compliant storeroom and kitchen conditions for site catering will be in place.
- 5b. Every effort will be made to ensure the site is a safe and comfortable working environment however limitations for a one-off build may cause some inconveniences and offer some risk in regard to noise, personal comfort and space.

SHIFT TIMES

A minimum commitment of two (2) consecutive days is required.

Wednesday 28th April – Sunday 9th May: 9am - 5pm

** Please arrive 5 mins prior to shift starting time. Individual shift times may vary depending on festival demands.*

LOCATION/TRANSPORT

Position will be based in the Town Square at Tasting Australia, located in Victoria Square / Tarntanyangga, South Australia.

** Volunteers are required to make their own arrangements to and from each shift.*

MEAL

Water will always be available. A light meal will be provided for all shifts over 5 hours.

POSITION SELECTION AND ACCEPTANCE

Successful applicants will be contacted on selection and when acceptance of the position is received will be issued with further documents outlining position specifics with relation to festival briefings, orientations, personnel contacts and access arrangements.