

Job Title	Kitchen Porter
Team	Hospitality
Line Manager	Ian Brunsdon
Direct Reports	None
Key Relationships	Front of House, Retail, Tours
Potential Career Paths	

We are dedicated to creating an open and inclusive working environment, and this starts with our recruitment practices. We try to ensure that everybody who is interested in joining our team has equal opportunity and ability to start that journey with us. We intend to have flexible and accessible hiring practices and will make every attempt to adapt to your needs throughout. We welcome any requests for adjustments in our processes.

Key Purpose of the Role

Your primary responsibility will be to ensure dishes and utensils are washed and put away efficiently. You will also be responsible for keeping the kitchen clean and tidy, carrying out basic food preparation tasks, and working closely with other members of the kitchen team to ensure smooth operations during service periods.

Key Responsibilities

- Wash and store dishes, cutlery, and cooking utensils
- Clean and maintain kitchen equipment
- Ensure that the kitchen adheres to health and safety regulations
- Maintain cleanliness and tidiness in the kitchen
- Carry out basic food preparation tasks, such as peeling and chopping vegetables
- Assist with the storage and rotation of kitchen supplies
- Support other kitchen team members during busy periods

Person Specification

- Flexibility with regards to working hours
- Ability to work in a team, in a fast-paced environment
- A keen eye for detail and cleanliness
- Excellent time-management skills
- Previous experience as a Kitchen Porter or in a similar role is preferred, but not required

We welcome applications from candidates who do not 100% meet the role requirements.

Company Values



EMPOWERING EACH OTHER

We cherish and respect colleagues and enable each other to become our own masters of success. We have interesting challenges and opportunities to grow for everybody.



LEARN AND BE CURIOUS

We believe in curiosity – the thirst for new ideas, new solutions, new ways of working and to leverage opportunities. These new solutions may have entrepreneurial risks. Sometimes this leads to failure, which we accept as a learning. There is no fear of failure.



CONSUMER CENTRICITY

All our thinking and acting starts with the consumer. Our brands, products and processes must satisfy changing consumers needs. For this we have to be creative, open-minded and think differently.



CELEBRATE LIFE

We provide that moment of sparkle to celebrate life's big and small moments. And this sparkle is something we cultivate in our work environment as well.

Company Benefits

25 days holiday + 1 day off for birthday + public holidays
Additional Company Pension Contributions
Group Accident Insurance
Company Maternity Pay – 13 weeks at full pay
Paternity Pay – 2 weeks at full pay
Time off for Volunteering
Generous staff discount

Working Environment

- 8:30am to 5pm
- Wednesday to Sunday
- Onsite working only
- Working within a kitchen team of four and a wider hospitality team on the café/restaurant

Interview Process

Stage 1

Telephone or video introduction with Recruiter to discuss application, interest in role, and suitability for the role.

Stage 2

Interview with hiring manager and Hospitality Manager onsite. Interview questions may be issued in advance, upon request.

Please tell us if you require a practice interview or adjustments at any stage of the interview process.