



Job Description

Job Title: Kitchen Porter

Hours of Work: 0-hour Contract

Rate of Pay: National Minimum Wage

Reports to: Head Chef

A Kitchen Porter is responsible for assisting other kitchen staff like Cooks, Chefs, Supervisors or Managers. Their primary duties include cleaning the kitchen, shopping for supplies, equipment and organising food and other items in the stockroom.

Key Responsibilities:

- Cleaning and sterilising countertops, kitchen walls, stoves, ovens, grills and sinks
- Cleaning the entire kitchen once it is closed to ensure it is ready for the next day
- Maintaining the food storage areas like freezers and refrigerators
- Receiving deliveries and organising them in the kitchen
- Washing dirty dishes like cutlery, pots, cutting boards and pans or loading dishes into the dishwasher
- Removing kitchen waste from waste containers and disposing of them properly
- Cleaning and maintaining cooking equipment like cookers, pots and food mixers
- Supporting the Chef in basic food preparation like cutting ingredients, peeling and washing food items
- Providing assistance to Prep Cooks and other kitchen staff, as needed

Working Hours:

Typically, early evenings, as per the schedule provided, including weekends and public holidays.

Working Conditions:

This position involves early starts, standing, and working in a fast-paced environment. Here at Bryn Meadows, we offer a supportive work environment, competitive compensation, and the opportunity to be part of a dedicated and professional team.

Bryn Meadows is an equal opportunities employer. Unfortunately, we are unable to sponsor candidates from outside the EU. Non-EU candidates need not apply.

Please complete an application form and email it to ellie.ferris@brynmeadows.co.uk