



Job Title	Kitchen Assistant
Department	Cyder Bar Kitchen
Approximate Department Size	6
Reports to	Estate Sous Chef
Direct Reports	None
Working hours and pattern	Regular weekend and bank holidays, with flexibility needed for events.
Will this role qualify for tronc or bonus?	Tronc

Purpose of this role

To support daily operations in our Cyder Bar Kitchen. Responsibilities include food preparation, assisting in ordering, maintaining cleanliness and ensuring a seamless culinary experience for our guests.

Responsibilities

- Preparing sandwiches and picnics in the summer, toasties in the winter.
- Serving freshly made soups, stews and pastries produced for us by our Farm Kitchen and Bakery team.
- Producing a range of cakes and salads for our Story of Gardening café and traybakes and cookies for sale on the Cyder Bar.
- Maintaining and monitoring stock levels and assist senior chefs with ordering.
- Effectively managing a section
- Maintaining high standards of food safety.
- Assisting with running BBQ pop-ups for our programme of estate events.
- Assisting with out-of-hours private events.

Characteristics needed for this role

- Confidence in talking to others.
- Attention to detail.
- Reliable and punctual.
- Great time management and self-motivated.
- Passion for food, beverage, and luxury hospitality.
- Ability to give and receive clear instructions.
- Positive and team-focussed.
- A willingness to learn and take direction.

Skills and experience needed for this role

- Ability to work well under pressure and at high volume.
- Good time management and ability to prioritise tasks.
- Understanding of the importance of food safety and cleanliness.



Skills and experience desired for this role
• Basic knife skills and willingness to develop practical kitchen skills • Previous experience in a high-paced kitchen
Qualifications desired for this role
• Basic Food Hygiene / Level 2 Food Safety
Department Description
Food & Beverage lies at the heart of the Hotel and Estate, encompassing a diverse range of venues including the Garden Café, Cyder Bar, Gelateria, Story of Gardening, and The Creamery—with more exciting concepts planned as the estate continues to grow. As a department, we take great pride in delivering fresh, seasonal produce paired with the highest standards of service. The Cyder Bar is a key destination within the gardens and often the first touchpoint for our guests as they begin their journey through The Newt. Here, visitors can enjoy fresh pastries, expertly brewed coffee, and our signature crisp cyder. The menu offers something for everyone, from seasonal soups, sandwiches, and warming stews to sausage rolls and apple juice perfect for younger guests. Estate Events and BBQs With a full year's worth of events planned out, such as Apple Day, Fire Night and our Garden Lates series, our visitors can dine al-fresco with delicious estate reared meat and veg freshly picked by our productive growing department cooked over fires by our Visitor Attraction chefs.