



<b>Job Title</b>	Kitchen Porter
<b>Department</b>	Farmyard Kitchen
<b>Approximate Department Size</b>	24
<b>Reports to</b>	Chef Manager
<b>Direct Reports</b>	NA
<b>Working hours and pattern</b>	Various (Refer to job advert)
<b>Will this role qualify for tronc or bonus?</b>	Tronc

<b>Purpose of this role</b>
To support the kitchen operation by maintaining high standards of cleanliness and organisation, ensuring the kitchen can deliver an excellent service to guests.
<b>Responsibilities</b>
<ul style="list-style-type: none"> <li>• Maintain cleanliness and organisation of all kitchen areas</li> <li>• Wash kitchen equipment, crockery, cutlery, and glassware</li> <li>• Follow company policies relating to hygiene, cleanliness, and training</li> <li>• Work effectively with chefs and front of house teams</li> <li>• Complete daily, weekly, and monthly cleaning tasks</li> <li>• Assist with deliveries and basic food preparation when required</li> <li>• Handover a clean and organised work area to the next shift</li> </ul>
<b>Characteristics needed for this role</b>
<ul style="list-style-type: none"> <li>• Clear and effective communication</li> <li>• Ability to follow instructions and procedures</li> <li>• Organised and clean working approach</li> <li>• Flexibility with rota changes (with notice)</li> <li>• Respectful and cooperative attitude</li> </ul>
<b>Characteristics desired for this role</b>
<ul style="list-style-type: none"> <li>• Willingness to support colleagues</li> <li>• Positive approach to tasks</li> </ul>
<b>Skills and experience needed for this role</b>
<ul style="list-style-type: none"> <li>• Ability to follow directions and complete tasks as instructed</li> </ul>
<b>Skills and experience desired for this role</b>
<ul style="list-style-type: none"> <li>• Good people skills</li> <li>• Previous kitchen experience</li> </ul>
<b>Qualifications needed for this role</b>
<ul style="list-style-type: none"> <li>• NA</li> </ul>



<b>Qualifications desired for this role</b>
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| <ul style="list-style-type: none"><li>• NA</li></ul> |
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<b>What systems will be used in this role?</b>
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| <ul style="list-style-type: none"><li>• NA</li></ul> |
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<b>Department Description</b>
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<p>The Farmyard Kitchen feels like a place to gather, food is made for sharing, and the barn setting evokes a comforting, grounded energy. Dishes change with what's available on the estate and seasonality so you're really eating the land. While the setting is rustic, the cooking is thoughtful and elevated not just "farm food," but a chef-driven menu that celebrates the estate's produce and is made to be shared. This is not just a country-house hotel dining option, there's a serious commitment to sustainability, provenance, and seasonality, but delivered in a warm, not overly formal way.</p>
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