



Job Title	Kitchen Porter
Department	Garden Café Kitchen
Approximate Department Size	24
Reports to	Head Chef
Direct Reports	NA
Working hours and pattern	Various (Refer to job advert)
Will this role qualify for tronc or bonus?	Tronc

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



The Newt
in Somerset

What systems will be used in this role?
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| <ul style="list-style-type: none">• None applicable |
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Department Description

<p>The Garden Café menu is inspired by the view from our restaurant. An ever changing and evolving view over our production gardens, national collection of apple trees, orchards and surrounding countryside far in the distance. All our dishes and ingredients are hand selected to fit within our concept of vegetable lead dining. Paired by an outstanding flight of cyder from our own cyder press and sharp and enthusiastic service, this is a dining venue that offers a refined yet relaxed experience. Quality, simplicity and seasonality is at the heart of our offerings.</p>
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