

Kitchen Porter/Assistant -Castle Meadow Central

40 hours per week

We have an exciting opportunity that offer plenty of scope to develop a successful career in hospitality within our kitchens, supporting the following three **Nottingham Venues** properties:

Castle Meadow Central has recently joined the Nottingham Venues portfolio, and we are looking to build a new team to help us shape its future.

Located close to Nottingham City Centre, Castle Meadow Central sits within a dynamic hub for innovation and entrepreneurship and will feature a Food and Beverage outlet and conference and events space.

For more information, please visit [Nottinghamvenues.com](https://www.nottinghamvenues.com)

Main purpose of the role

Our Kitchen Porters are key members of our back of house teams at Nottingham Venues. You will carry out general cleaning duties and oversee the operation of pot-washing machinery to help deliver an excellent guest experience while ensuring back of house areas are clean and Health & Safety guidelines are observed (including the Control of Substances Hazardous to Health (COSHH)).

Main duties of a Kitchen Porter:

- Keep the kitchen clean & tidy
- General cleaning of all equipment used in the kitchen
- Cleaning of food areas
- Removal of refuse and cleaning of refuse areas
- Basic food preparation
- Help unload food and equipment deliveries
- Support the chefs with daily duties
- Promote good working practices within the kitchen to public health guidelines
- Assist other members of the kitchen team with general duties when required

The ideal Kitchen Porter will have:

- A positive attitude
- Good interpersonal skills
- The ability to work under pressure
- The ability to work on their own or within a team

- Excellent attention to detail
- A high standard of personal presentation
- Have a confident, professional and welcoming personality.

You may also see this as an excellent opportunity to gain experience in a thriving kitchen and for a potential first step into an entry level chef career role.

Benefits:

As a talented member of our fantastic team, you will be rewarded with:

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day's holiday for each years' service (up to a maximum of 5 years)
- Real living wage employer
- Opportunity to be part of a contributory Pension scheme
- Free meals and refreshments when on duty
- Excellent training and development opportunities through our internal training program and support with professional qualification
- Discounts available for both yourself and friends and family in our hotels and restaurant
- Discounted membership at the University sports facilities
- Employee recognition schemes including long service awards and monthly "Top of the tree" event
- Opportunity to earn additional payment by being a member of various employee committees
- Employee wellbeing support
- Full uniform provided
- £250 recommend a friend incentive

In May 2018 the data laws changed for the better. This means you have better control of your own data and how it's used. We want to reassure you that we treat your details carefully and your data with the utmost respect. So we've updated our Privacy Policy to reflect how we collect, protect and handle your personal information.