



Kitchen Porter

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:

Set in 330 acres of the University of Nottingham's landscaped parkland **Orchard Hotel** is a stylish, award winning, eco-friendly hotel. With 202 bedrooms, a variety of meeting rooms, brasserie restaurant, bar and terrace. **East Midlands Conference Centre** has recently completed a £2.1m refurbishment, sited adjacent to the Orchard Hotel, providing events for up to 1000 delegates.

Set within 65 acres of lakeside grounds, close to Nottingham city center, **The Jubilee Hotel and Conferences** offers an innovative setting for events, along with all the comforts of a 100 bedroom modern hotel.

For more information, please visit Nottinghamvenues.com

Main purpose of the role

Our Kitchen Porters are key members of our back of house teams at Nottingham Venues Ltd. 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

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

- A competitive salary
- Well-being programmes
- 25 days holiday each year, plus bank holidays
- Hotel based incentive and recognition schemes
- Long service awards which increase with length of service
- Excellent training and development opportunities within the hotel, the Company and our online e-learning portal
- Free meals on duty
- Free uniform provided

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.