

**Job description:**

Kitchen Porter (Seasonal)

Location: Pensthorpe Natural Park, Fakenham, Norfolk

Department: Catering

Contract: Zero Hours, Fixed Term (with opportunity to extend)

Salary: National Minimum

Join Our Catering Team

We're looking for a reliable, hardworking and enthusiastic Kitchen Porter to join our busy catering team at Pensthorpe.

This is a vital role within our kitchen, helping to ensure we maintain the highest standards of cleanliness, organisation and food safety while supporting our chefs to deliver an excellent experience for our visitors.

Whether you already have experience working in a commercial kitchen or you're looking for your first role in hospitality, we'd love to hear from you.

About the Role

As a Kitchen Porter, you'll be responsible for keeping our kitchen running efficiently behind the scenes. You'll ensure equipment is cleaned promptly, work areas remain organised and hygienic, waste is managed correctly and our high cleaning standards are maintained throughout the day.

This is a physically active role, ideal for someone who enjoys being busy and takes pride in doing a job well.

Hours

This position is offered on a zero hours contract, initially on a fixed-term basis, with the opportunity to extend.

During our busy summer season you can expect to work up to five days per week, typically 9:00am to 4:30pm.

Following the summer season, hours are likely to reduce to approximately two days per week, depending on business requirements.

Weekend and bank holiday working will be required.

Key Responsibilities

You'll be responsible for:

- Washing pots, pans, crockery, cutlery and kitchen equipment.
- Operating and unloading the commercial dishwasher.
- Maintaining exceptional standards of cleanliness throughout the kitchen.

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- Keeping all wash-up areas clean, tidy and organised.
- Cleaning kitchen equipment, work surfaces, shelving and storage areas.
- Assisting with daily and weekly cleaning schedules.
- Emptying bins and managing waste and recycling safely.
- Assisting with deliveries and correctly storing stock.
- Supporting chefs with basic food preparation when required.
- Helping prepare the kitchen before service and assisting with closing duties.
- Reporting any maintenance or hygiene concerns to the management team.
- Following all Food Hygiene, Health & Safety and COSHH procedures.
- Undertaking any other reasonable duties to support the smooth running of the catering operation.

What We're Looking For

We're looking for someone who:

- Is reliable, punctual and dependable.
- Has a positive attitude and strong work ethic.
- Takes pride in cleanliness and maintaining high standards.
- Works well as part of a team.
- Can remain calm and organised during busy periods.
- Is physically fit and comfortable working on their feet throughout the day.
- Is willing to learn and help wherever required.

Previous kitchen experience is welcomed but not essential, as full training will be provided.

What We Offer

- Flexible working hours.
- A friendly and supportive team.
- Staff discounts across Pensthorpe.
- Free onsite parking.
- Training and development opportunities.
- The opportunity to progress within our catering team.

Why This Role Matters

Our Kitchen Porters are essential to the success of our catering operation. By maintaining exceptional standards of cleanliness, organisation and food safety, you'll play an important part in helping us deliver an outstanding experience for every visitor.

Please apply with CV and covering letter to hr@pensthorpe.com