

## SILCHESTER FARM

Hampshire

## Kitchen Porter

## A fabulous opportunity to join our growing team and be a part of something special.

- The role is casual/ zero hours which will require flexibility around weddings and events 7 days a week.
- Typically between 30 / 40 hours a week based on a 5 out of 7 working day week.

Hosting a wide variety of Events from Weddings, Corporate, Private and Public Community events.

Silchester Farm is a beautiful venue nestled amongst the stunning rolling Hampshire countryside. It consists of a collection of charming old oak framed barns which have been carefully restored and stylishly refurbished to provide an unrivalled, unique, and refreshingly contemporary venue for events that can comfortably host up to 140 guests.

We are looking for a candidate with experience within the hospitality industry. Due to the rural location, the successful candidate must have a driving license.

- Dishwashing: Wash and sanitize dishes, utensils, pots, and pans using the dishwasher or by hand as necessary, ensuring they are ready for use by the kitchen team.
- Cleaning: Maintain a high level of cleanliness and sanitation in the kitchen area, including countertops, equipment, and floors. Regularly empty trash and recycling bins.
- Assisting Chefs: Assist the chefs with food preparation tasks such as peeling, chopping, and cleaning vegetables, and ensuring that food preparation areas are well-organized.
- Stock Management: Help in receiving and organizing food deliveries, rotating stock, and keeping an inventory of kitchen supplies. Report any shortages to the supervisor.
- Compliance: Follow health and safety guidelines, including proper handling of kitchen equipment, chemicals, and disposal of waste materials. Adhere to food safety regulations and maintain a clean and safe work environment.
- Team Support: Collaborate with kitchen, bar and events staff to maintain a smooth workflow and support them in various tasks as needed.

Qualifications:

- Previous experience as a Kitchen Porter or similar role is preferred but not required.
- Ability to work in a fast-paced environment while maintaining attention to detail.
- Strong communication and teamwork skills.
- Willingness to follow instructions and learn new tasks.
- Physical stamina to stand for extended periods and lift heavy objects.
- Knowledge of food safety and hygiene practices is a plus.
- Flexibility to work evenings, weekends, and holidays as needed.

Job Types: Full/Part time, Casual: leading to contracted position in the future

Salary: £11.00 per hour + holiday allowance (12%)

Benefits:

- On-site parking
- Food on event days
- Discount benefits for friends and family at public events

Schedule:

• Event days - variation 8 / 10 / 12 hour shifts dependent on event and requirements.