

Role: Kitchen Porter	Region: South & West
Reports to: Head Chef (or Sous/Snr CDP)	Pay Band: Grade 1 - £13.45 per hour
Location: The Mackintosh Tearooms, 217 Sauchiehall Street, G2 3EX	Type of Contract: Permanent. Part-Time 20 Hours Per Week.
COST CENTRE (e.g.: 3CUZ): 3MAW <i>Please note this must be provided in order for the People Team to correctly allocate this role to the relevant cost centre. This is not done via the new start form, but this job description.</i>	ACTIVITY CODE (e.g.: VSZ): TRZ <i>This is to allow the system (COREHR) to allocate the salary to the correct centre.</i>

JOB PURPOSE

Located at **215-217 Sauchiehall Street**, the original Willow Tearooms building has undergone an extensive restoration in a bid to return the building to its former glory of when it originally opened in 1903.

The Mackintosh tearooms operates as a social enterprise creating training, learning, employment and other opportunities and support for young people and communities.

As well as our iconic, fully licensed tearooms, roof terrace & street café; we also have meeting and events rooms, a creative learning and education department and an exciting exhibition and retail store.

We are proud of our fantastic afternoon teas and dining menus – from lunch to private dining. We are currently in Glasgow's top 50 restaurants on TripAdvisor and continuing to grow our offering. If you'd like to join our team, read on below! We have a high retention rate of staff and many of our employees have been with us since our opening in 2018.

Join Mackintosh at the willow and work in a professional kitchen, training under full-time chefs (alongside our head chef) and learn more about the industry. You will have the opportunity to further develop your skills and work in a fast-paced environment alongside our talented kitchen team.

You will assist in key duties such ensuring kitchen cleanliness, maintaining organisation of kitchen areas, assistance with basic food preparation and day to day cleaning of dishes and kitchen. All levels & experience will be considered!

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

A kitchen porter is responsible for basic food preparation, kitchen cleanliness, and ensuring the area remains organised. A kitchen porter's duties include:

- Cleaning and sanitising all areas used for meal preparation, along with ovens, grills, sinks, and stoves.
- Unloading food and equipment deliveries & ensuring they are stored in the right areas.
- Continually making sure that work surfaces, floors, and walls are clean and sanitised.
- Taking out the rubbish and putting in correct bins
- Washing cutlery, utensils, and cookware so the kitchen staff has constant access.
- Helping the chef with food preparation such as peeling, washing, and cutting meal ingredients.
- Keeping freezers, fridges, and storage areas clean and organised.
- Taking on ad-hoc duties when deemed appropriate to the position,

- Carrying out basic cleaning tasks as quickly and safely as possible.
- Collecting and washing up pots and pans.
- Cleaning crockery & cutlery and ensuring food preparation sites are clean and ready.
- Ensuring the storerooms/areas remains organised.
- Adhering at all times to health and safety requirements
- Work as part of a team

REQUIRED QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE

Qualifications

Essential

- No essential qualifications required
- Fluency in the English language (essential to follow clear instructions from the team)

Desirable

- Basic Hygiene qualification

Experience

Essential

- 1 year experience working as a KP within a high-volume restaurant kitchen or food-outlet

Desirable

- Basic knowledge of food preparation and basic knife skills

How to Apply

Interested applicants should forward their Curriculum Vitae (CV) or an Application Form to the People Services Department (Applications) by email via workforus@nts.org.uk.

Please ensure your CV includes your full name and contact details, the CV file sent to us should be titled your first initial and surname. When submitting your CV please state the position and job location of the vacancy you are applying for in the subject title or body of your email: For example, "Kitchen Porter – Mackintosh Tearooms"