

# R A B Y

## Job Description

<b>Job Title:</b>	<b>Food and Beverage - Kitchen Porter</b>
<b>Reports to:</b>	F&B Manager, F&B Supervisors, Sous Chef
<b>Department:</b>	Leisure and Tourism
<b>Location:</b>	Raby Castle
<b>Hours:</b>	Seasonal (includes holidays, weekends and some evening hours during peak season)

Since opening in June 2024, **The Rising** has quickly become known for its culinary excellence, unforgettable experiences, and exceptional guest service. At the heart of this is **The Vinery**, our stunning glasshouse set within the historic grounds of Raby Castle, Park, and Gardens.

We are now seeking a dedicated **Kitchen Porter** to join our dynamic Food & Beverage team. This role is crucial to ensuring our kitchens run smoothly and that our guests consistently enjoy outstanding experiences.

### What You'll Be Doing:

As a key member of our Food and Beverage team, you'll have an exciting mix of responsibilities:

- **Maintaining Cleanliness:** Ensure that all kitchens are consistently kept clean and tidy in line with current Health & Hygiene regulations, and Raby Compliance procedures.
- **Chemical and Equipment Management (COSHH):** Ensure the correct handling and safe use of chemicals and equipment according to manufacturer instructions, and internal training.
- **Equipment Hygiene:** All operating equipment, including crockery, cutlery, and glassware, is hygienically cleaned and properly stored.
- **Deep Cleaning Oversight:** Follow the regular cleaning schedules and standard methods for deep cleaning floors, walls, coolers, ovens, and operating equipment.
- **Cost Control Contribution:** Support cost control measures by conserving energy and using water, cleaning materials, and appliances efficiently.
- **Waste Management:** Ensure that rubbish is collected and recycled properly from all kitchen areas during and at the end of each shift.
- **Hygiene Compliance:** Ensure compliance with Food Handling & Hygiene standards.
- **Health & Safety Adherence:** Maintain full compliance with Health & Safety regulations.
- **Versatility is Key:** Whether it's assisting clearing tables in the café or assisting at exclusive events, your flexibility will ensure service is never compromised.

### What We're Looking For:

We need someone who can wear many hats in this hospitality-focused role. You'll stand out if you have the following skills:

# R A B Y

- **Adaptability:** Ability to work effectively as part of kitchen team, demonstrating good communication skills and collaborative spirit. work alone with minimal instruction, be self-led and take initiative along with working as part of a larger team.
- **Team Spirit:** You're excited to work closely with colleagues, pitching in wherever help is needed while fostering a supportive and positive atmosphere.
- **Fitness:** Good level of physical fitness - not just because you're on your feet all day, but also for unloading deliveries
- **Appreciation for the Extraordinary:** Working at a venue like Raby Castle, Park and Gardens means being immersed in history, nature, and cutting-edge design—you're inspired by your surroundings and take pride in your workplace.
- **Flexibility in Availability:** You're willing to work on weekends, bank holidays, and during peak seasonal times to meet visitor demand.
- **Hospitality Excellence:** You naturally connect with people and are motivated to ensure every visitor feels valued and welcome.
- **A Keen Eye for Detail:** Maintaining cleanliness and creating a pleasant environment for guests is second nature to you.
- **Full UK Driving Licence**