



Job Description – Kitchen Porter

The Abbey Inn, Byland

Report to: Head Chef

Hours: 4 days per week (Thursday - Monday). Approximately 45 hours per week

Holiday Entitlement: 28 days per annum (inc. Christmas closure)

Salary: £25,500 per annum + service charge

Location: The Abbey Inn, Byland (near Wass), YORK, YO61 4BD

Overview

We are looking for a dedicated, hardworking kitchen porter with previous experience in a similar role to join our team at the Abbey Inn, Byland; our new pub with three-ensuite bedrooms opening in late May.

This is a rare and exciting opportunity for a passionate hospitality professional to be part of the launch of a brand-new venture for the Tommy Banks Group; comprising of our two Michelin-starred restaurants *The Black Swan at Oldstead* and *Roots York*, premium at-home dining service *Made In Oldstead*, and canned wine business *Banks Brothers Drinks*.

This role is crucial in the smooth running and delivery of our pub menu. In this role you will work as part of the kitchen brigade to ensure our impeccable hygiene standards are maintained both in and out of service. In turn we offer the chance to work in a professional, friendly environment within our brilliant team.

The role and responsibilities

- Janitorial duties; washing and cleaning of kitchen equipment and crockery
- Assisting in cleaning down all food preparation areas
- Daily and weekly cleaning and organisational tasks
- Any other tasks as requested by Head Chef

The person

- Ability to effectively handle pressure
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge
- Staff accommodation (subject to availability) or help relocating to the area
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.

- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Tommy and Matthew via careers@tommybanks.co.uk