

Kitchen Porter

Where Manchester meets the world...

Manchester Central is an award-winning, globally renowned venue in the heart of one of the world's most vibrant cities. This iconic convention centre offers world class flexibility and state-of-the-art facilities that provide a dynamic venue for some of the world's leading conferences, exhibitions and events.

It is fundamental to our continued business growth that we have a compelling people strategy to help us realise our challenging company goals. This role will play an important part in sustaining our continued business growth.

Kitchen Porter

Competitive salary up to £21,000pa / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking

Manchester Central is pleased to announce the vacancy of a Kitchen Porter. Reporting directly to the Head Kitchen Porter, this role is working on a full time, permanent basis.

Your duties and responsibilities will include but are not limited to:

- Collecting and cleaning of pots, pans, crockery, cutlery
- Cleaning of kitchen and back of house areas as required
- Movement of food items and stock around the venue as directed
- Working as a team to ensure the chefs have everything they need

The ideal candidate will have:

- Excellent organisational skills
- Self-motivation to be able to work to consistently high standards whilst meeting strict deadlines

You must:

- Be able to work within a team

A food hygiene qualification would be beneficial to the role

To apply for this exciting opportunity, please send a CV and covering letter including details of your current salary and two references to:

Ref: Kitchen Porter

FAO: HR Team

Email: careers@manchestercentral.co.uk

Closing date for applications: 26 August 2021 (5PM) We reserve the right to bring this date forward if a sufficient number of suitable applications are received

Manchester Central is an equal opportunities employer. All applicants who meet the essential criteria and identify as having a disability in their covering letter will be guaranteed an interview.

JOB DESCRIPTION

Kitchen Porter

SALARY	£21,000 gross per annum
HOURS	40 hours per week
WORKING PATTERN	Monday to Sunday – 5 days out of 7
LOCATION AND BUSINESS AREA	Manchester Central - Hospitality
AIM OF THE ROLE:	To be responsible for the day-to-day cleaning of kitchen equipment and areas
DIRECTLY RESPONSIBLE TO:	Head Kitchen Porter
DIRECTLY RESPONSIBLE FOR:	

MAIN AREAS OF RESPONSIBILITY

You'll be responsible for:

- Collecting and cleaning of pots, pans, crockery, cutlery
- Cleaning of kitchen and back of house areas as required
- Movement of food items and stock around the venue as directed
- Working as a team to ensure the chefs have everything they need
- Following and maintaining stated hygiene requirements
- Be organised, clean and tidy at all times
- Undertaking any other duties, relevant to your skills, which may from time to time be deemed necessary.
- Take all possible steps to ensure a safe working environment for yourself and others.

About us:

Our purpose is to connect people, ideas, and business through meaningful and rich experiences.

Our customers choose Manchester Central because of the experiences we help them to create. We help them to make something happen – the energy and connection that creates memories.

We help them to grow their businesses – connecting with their customers, partners, suppliers, and employees. We bring people together to share ideas and make plans. We pay attention to the details so our clients can pay attention to their guests. What makes us different is the creativity, professional delivery expertise and passion of our team.

The qualities of our people:

Our people are pretty fabulous. They really love our industry, our customers, and what we do. We have high expectations of each other and live up to the standards we've set.

The people who are happiest working for us want to get stuck in and make things happen for a great purpose. They want the challenge of a fast pace, lots of energy and a great team to work with.

We are a special group who have chosen to work together, and we share these characteristics:

Expert & specialist. We're highly respected and super proud of our level of expertise – making the complexity of what we do look effortless.

Flexible. We're all about innovation and trying new ways to create experiences for customers. We're really flexible to meet our customer's needs.

Positive and energetic. There's a great energy across the business and sense of teamwork - it feels like a family. We have fun at work and there's plenty of social activity.

Ready to grow. Careers are important to us too – some of our senior leaders started out as team members and then progressed their careers. If people move on from working with us, they'll always have improved their skills and experience along the way.

Committed. Our people show huge levels of commitment for our customers and they're determined to get the job done. Events always build up to a crescendo of activity, so it's not always easy. Even when there's pressure it's still a great place to work.

We have a Code of Conduct sets out the right way to do business at Manchester Central. The reputation and integrity of our business is based on all of the decisions we've made, the way we manage our business and what we deliver. These actions and decisions have built up the trust we've earned with our customers, suppliers, communities and colleagues.

Our people pay attention to respect in our workplace, doing the right thing and safeguarding our company and each other.

Person Specification

Education and Qualifications	Essential	Desirable
Basic food hygiene qualification		✓
Experience		
Previous catering experience		✓
Skills		
Self-motivated	✓	
Ability to meet deadlines	✓	
Ability to consistently meet high standards	✓	
Strong organizational skills	✓	
Personal Attributes		
Enjoys working in a fast-paced environment	✓	
Willingness to work flexibly as needed by the business.	✓	