

## **KITCHEN PORTER (ISCA & EDIE'S)**

### **Reporting to**

Head Chef/Sous Chef

### **Location & Hours**

Full time, site-based across Isca and Edie's Kitchen. Includes evenings and weekends.

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## **About Borde Hill**

Borde Hill is a family-owned estate in West Sussex, set within 383 acres of botanical gardens and parkland. As part of an exciting new chapter, the Estate is developing a hospitality offering rooted in nature, sustainability and biodynamic produce.

The Stables will bring together multiple dining experiences — including Isca (a refined glasshouse restaurant) and Edie's Kitchen (a vibrant daytime bistro with retail) — all united by an ethos of *casual excellence*, seasonality and community.

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## **The Role**

As a Kitchen Porter, you are an essential part of the kitchen team.

You support the chefs by keeping the kitchen clean, organised and well supplied, ensuring that service runs safely and efficiently at all times.

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## **What You'll Be Responsible For**

### **Kitchen Support**

- Washing dishes, pots, pans and utensils efficiently
- Keeping kitchen areas clean, safe and organised
- Supporting chefs with basic prep tasks when required
- Removing waste and recycling correctly

### **Operations**

- Maintaining cleanliness of floors, surfaces and equipment
- Assisting with deliveries and stock organisation
- Supporting opening and closing cleaning routines
- Ensuring bins, stations and wash areas are well managed

### **Teamwork & Culture**

- Working as part of the kitchen team
- Supporting a positive, respectful working environment
- Taking pride in your role and contribution

### **Compliance & Safety**

- Following health & safety and hygiene procedures
  - Using cleaning chemicals and equipment safely
  - Wearing appropriate PPE and workwear
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## **How We Measure Success**

- The kitchen is clean, organised and well maintained at all times
- Chefs are well supported during prep and service
- Cleaning tasks are completed thoroughly and consistently
- Waste and recycling are managed correctly
- You contribute positively to the team and kitchen environment
- Health & safety and hygiene standards are consistently met
- You are reliable, consistent and take pride in your work