



Join us as a Kitchen Porter

Where stays
become stories.

About Classic Lodges

Classic Lodges is a privately owned hotel group established in 1992, with eight unique hotels set in some of the UK's most captivating locations. Each of our properties has its own character, history, and story to tell, from elegant country houses to charming coastal retreats.

About the Role

Role:	Kitchen Porter
Department:	Kitchen
Hotel / Location:	Old Swan - Harrogate
Responsible to:	Head Chef - Anthony
Responsible for:	N/A

Purpose of the Role

To contribute to our purpose: "To create meaningful experiences that connect people, places and memory" by supporting the kitchen team through maintaining a clean, organised and safe working environment that enables great food and service to be delivered.

Activities Involved in this Role:

- Maintain a clean and organised kitchen, including pot wash and dishwashing areas
- Wash and store crockery, cutlery, kitchen equipment and utensils
- Support chefs with basic food preparation when required
- Ensure kitchen floors, surfaces and waste areas are kept clean and safe
- Remove rubbish and recycling in line with hygiene and environmental procedures
- Receive and store deliveries safely and correctly
- Follow all food safety, hygiene and health & safety standards
- Support the wider kitchen team during busy service periods

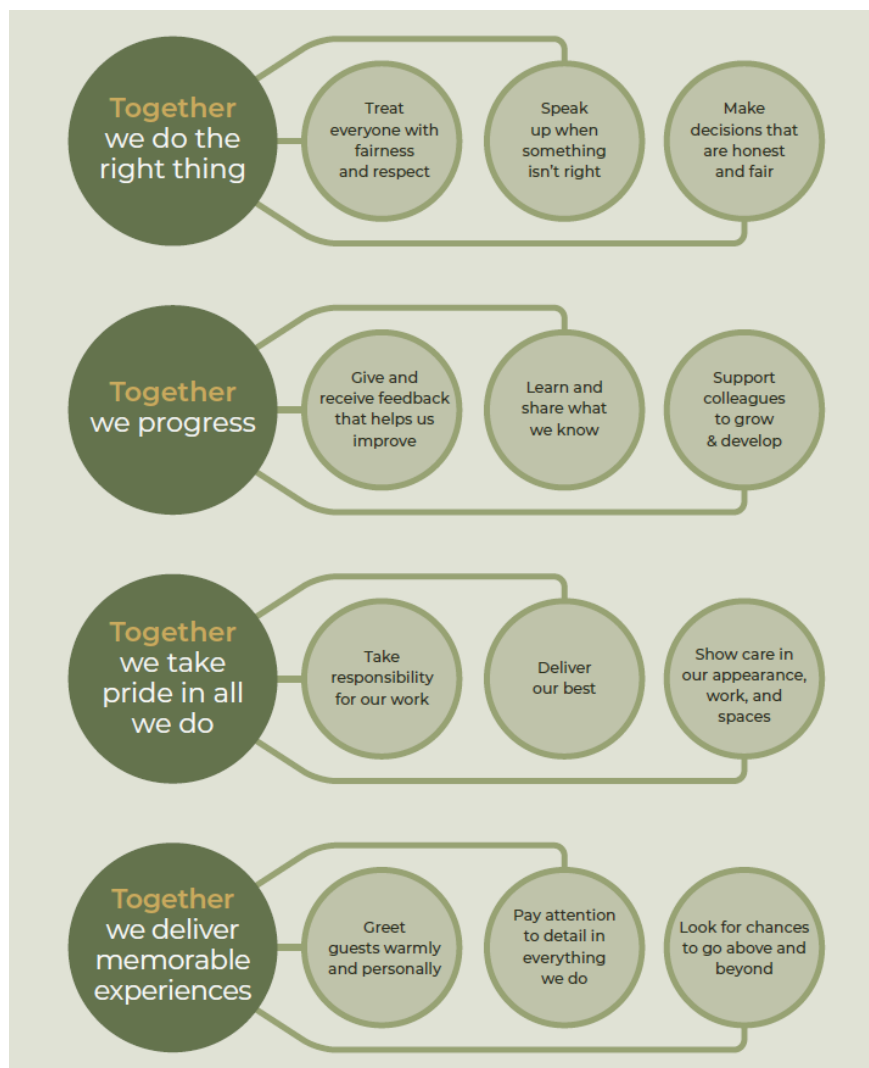
What Success Looks Like

- The kitchen and service areas are consistently clean, safe and well organised.
- Chefs are supported so they can work efficiently during busy service periods.
- Equipment, crockery and utensils are always clean and available when needed.
- Waste and recycling are handled safely and responsibly.

Our Values & Behaviours

At Classic Lodges, our values and behaviours are at the heart of everything we do. They guide how we work, how we treat each other, and how we create meaningful experiences for our guests.

In every role, living our values is just as important as the tasks you perform. By following our behaviours you help make our hotels special for every guest and every team member.



What You'll Need to be Successful in This Role

Skills/Knowledge	Essential	Desirable
		Food Safety
		Allergens
		Manual Handling
		COSHH Training
Experience	None will be needed as training will be provided	
Essential Core Skills	Guest-focused mindset Always thinking about the guest experience, taking pride in delivering warm hospitality and looking for opportunities to make each stay enjoyable and memorable. Health, safety & hygiene awareness Understanding the importance of maintaining safe, clean and hygienic environments for guests and colleagues, and following all relevant procedures and standards. Reliability & professionalism Being dependable, punctual and taking responsibility for your role, while representing the hotel with a positive and professional attitude. Teamwork & collaboration Working supportively with colleagues across departments, communicating openly and helping each other to deliver the best possible experience for our guests.	

This role requires flexibility which may include weekends, evenings and peak periods in line with hotel operations.

To succeed in any role within Classic Lodges, candidates must show that their values and behaviours align with ours. This alignment will be evaluated throughout the recruitment process.