



Position	Kitchen Porter, Café in the Crypt
Salary	£13.85 per hour
Location	St Martin-in-the-Fields, Trafalgar Square, WC2N 4HJ
Full-time/Part-time	Casual contract
Role overview	To play a vital role in supporting the kitchen team.

Background

St Martin-in-the-Fields (St Martin's) is an incredible place to work. Located in the heart of London on Trafalgar Square, we are a place for everyone, everywhere, every day – to worship, reflect, relax, meet, eat and drink, enjoy music and the arts and much more. The church is a 300-year-old architectural jewel. We have iconic spaces that attract hundreds of thousands of people to our site each year.

Visitors to St Martin's are delighted by the range, choice, and options available when they arrive to experience both our catering offering or when attending an event, private function, or conference. St Martin's has hosted events & fashion shows for exclusive luxury brands, TV, Film and Theatre Wrap parties (with celebrity guests), and multinational corporation conferences, meaning you'll always have new avenues to stretch your skills & capabilities.

The Café is open every day (other than Christmas & Boxing Day) and generally serves lunch from 10.00 to 18:00 for up to 200 seated covers. We have 6 different available event spaces, where our largest events can command to 500 people standing for canapes. On top of this, the Café is host to many evening functions and a weekly jazz night. With a strong Café team, we deliver a unique service throughout the day and into our evening offerings.

Nature and scope of the job

The Kitchen Porter plays a vital role in ensuring the smooth operation of the St Martin-in-the-Fields kitchen. As a key member of our team, you will be responsible for maintaining cleanliness and sanitation standards in the kitchen, as well as assisting with basic food preparation. Working closely with the other kitchen staff, you will help to ensure that all dishes, utensils, and equipment are cleaned and stored properly.



Main duties and responsibilities

- Wash up, clean, and clear all kitchen areas, kitchen equipment and café crockery;
- Sweep and mop the kitchen area as needed;
- Receive deliveries, unpack them, and place them in the appropriate location;
- Maintain ingredient inventory and organisation in all refrigerators, freezers, and storage areas;
- Empty bins and generally clean kitchen area;
- Deep clean fridges and storerooms to maintain sanitary and kitchen safety standards; and
- Basic food preparation.

This list of duties is not exhaustive, and you may, from time to time, be required to undertake other duties in line with the expectations of this role.

Knowledge, skills, and abilities

You will have:

- Experience in a kitchen porter role is desirable but not essential;
- Ability to work in a fast-paced kitchen environment;
- Strong attention to detail and cleanliness; and
- Enthusiasm for working in a team.

Who we are looking for

St Martin-in-the-Fields welcomes applications from all sections of the community and is committed to maintaining an inclusive working environment, with a diverse workforce. We value individuality, equality and representation and appoint on merit.

How to apply

To apply for this post, please email the following to peopleandculture@smitf.org by Friday 3rd May 2024:

- An up-to-date CV detailing your relevant achievements.

Interviews will be held as suitable applications are received. SMITF reserves the right to close and appoint to this role within the stated advertising period, and so advises early applications are submitted.