

## Careers Information

### Job Title

**Kitchen porter**

Alternative titles for this job include Kitchen Assistant

Kitchen porters or kitchen assistants prepare food, make sure chefs have everything they need and keep the kitchen clean.

### College

You may find it helps you to get work if you do a course like:

- Level 1 Award in Introduction to Employment in the Hospitality Industry
- Level 1 Certificate in General Cookery
- Level 2 Award in Food Safety

### Entry requirements

You may need:

- 2 or fewer GCSEs at grades 3 to 1 (D to G), or equivalent, for a level 1 course
- 2 or more GCSEs at grades 9 to 3 (A\* to D), or equivalent, for a level 2 course

### Apprenticeship

You could get into this job by doing an intermediate apprenticeship to become a:

- commis chef
- hospitality team member

### Entry requirements

You'll usually need:

- some GCSEs, usually including English and maths, or equivalent, for an intermediate apprenticeship

### Direct Application

You can apply directly to employers for a job as a dish washer or general kitchen hand, then train while you're working.

#### More Information

##### *Further information*

You can [find out more about how to become a kitchen porter](#) from Caterer.com.

#### You'll need:

- customer service skills
- patience and the ability to remain calm in stressful situations
- the ability to work well with others
- to enjoy working with other people
- to be thorough and pay attention to detail
- the ability to use your initiative
- business management skills
- the ability to work well with your hands
- to be able to carry out basic tasks on a computer or hand-held device

#### In your day-to-day duties you could:

- support chefs in a specific work section
- wash, peel and prepare food items
- use a variety of kitchen equipment such as mixers, special knives and cutters
- unload deliveries
- organise the storeroom
- wash kitchen appliances, work surfaces, floors and walls

#### **Working environment**

You could work in a factory, at a restaurant or in an NHS or private hospital.

Your working environment may be noisy and hot.

You may need to wear a uniform.

With experience and further training, you could become a trainee or junior chef.

You could also progress into management or move into bar work or food