

KITCHEN PORTER



Salary: £12.71 per hour

Contract: 20 hours per week, zero hour contract

Reports to: Head Chef

Organisation: The employing organisation is Northern Roots (Oldham) Ltd, company no 11258080.

Location: Northern Roots, Oldham, OL8 2BJ

Holiday entitlement: 25 days' holiday per year (excluding public holidays) pro rata

Pension contribution: 3%

About Northern Roots

Northern Roots is creating the UK's largest urban farm and eco-park on 160-acres of underused greenspace in Oldham, Greater Manchester – a unique community hub and visitor destination. The charity aims to benefit the environment, and to improve the health, wellbeing and livelihoods of local communities. Food is at the heart of our vision.

In autumn 2026, we will open our new Welcome Building, Forestry Skills Centre, play area, outdoor amphitheatre and a further four acres of Urban Farm, the next phase in creating a unique visitor attraction and community asset.

Based in the Welcome Building, our café will showcase produce grown on site, alongside produce from other local suppliers, providing visitors with a warm welcome that reflects the ambition of the wider project.

We are looking for **two friendly, hard working and dedicated Kitchen Porters** to support the operations of the café.



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The Kitchen Porter will work under the guidance of the Head Chef to help **maintain cleanliness and organisation in the kitchen and Front of House areas**, as part of a team creating and serving food made using as much produce direct from the farm as possible.

Working closely with the Food and Beverage team, and wider Northern Roots team, the Kitchen Porter will contribute towards building a well-loved, bustling café that is known not only for its social and environmental impact, but also for its high quality food and service, warm welcome and attention to detail. Together, the whole team will create a **café offer that reflects the pride, ambition and creativity** of Northern Roots.

The Kitchen Porter will work as part of a team of paid staff, work placements and volunteers, in a positive, supportive and professional culture where people can learn, develop and thrive.

We believe community-focused hospitality should be every bit as welcoming, efficient and well-executed as any commercial operation. This is an opportunity to help create a café experience that Oldham can be proud of.



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Key Responsibilities

The role includes the following duties, amongst others:

- Embody a culture of hospitality where visitors and colleagues alike receive a warm, inclusive and memorable welcome
- Contribute to a clean, safe and hygienic working environment in accordance with our H&S policies and food safety policies
- Assist with placing cleaning product orders and stock takes
- Maintain appropriate levels of clean plates, cutlery, glasses and trays for customers throughout the day
- Maintain appropriate levels of clean kitchen equipment available throughout the day
- Ensure correct storage, labelling and stock rotation of food to prevent wastage
- Work to prevent wastage of all resources, including power and water, in line with Northern Roots environmental policies
- Ensure safe and correct use of equipment to prevent damage or injury. If you aren't sure how to use something, always ask.
- Complete daily temperature checks and other HACCP related duties, as requested by the chefs
- Complete daily and weekly cleaning tasks to a high standard, and working to ensure the kitchen, store rooms and communal area are kept clean and organised, and reflect the standards expected by Northern Roots
- Assist with food preparation tasks where required to support the chefs, and ensure work is evenly distributed amongst the kitchen team
- Maintain a high standard of personal presentation and cleanliness
- Work closely with the front of house team, and wider Northern Roots team to ensure smooth daily operations and excellent customer experience
- Familiarise yourself with company policies on ED&I, safeguarding, food safety, health & safety, and charitable aims
- Contribute to social media content by taking and sharing photos and videos as requested
- Complete training courses as required by the role
- Any other reasonable tasks not mentioned above

How to apply

Email your **CV** and a **cover letter (no more than 2 pages)** to info@northern-roots.uk.

Application Deadline: Sunday 26th July 2026 at 12 midnight

Have a question? Email info@northern-roots.uk

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PERSON SPECIFICATION



	ESSENTIAL	DESIRABLE
Qualifications	<ul style="list-style-type: none"> Basic literacy and numeracy skills. 	<ul style="list-style-type: none"> Level 2 food hygiene and allergen training (can be undertaken whilst in the role)
Knowledge & Experience	<ul style="list-style-type: none"> Previous experience in a cafe, retail, or fast-paced catering environment is highly valued. Understanding of safe working practices, food handling, allergen awareness, and hygiene regulations. 	
Skills & Abilities	<ul style="list-style-type: none"> High attention to detail regarding cleanliness and safety. Ability to remain calm, focused and effective under pressure. 	<ul style="list-style-type: none"> Basic food preparation skills (e.g. vegetable peeling) and the ability to work confidently with various kitchen equipment.
Personal qualities	<ul style="list-style-type: none"> A positive attitude, the ability to work effectively as part of a team, and take direction from the Head Chef. Reliable, flexible, calm and resilient. Self-motivated with the ability to take initiative, and work with minimum supervision. 	