

Jordan Mills

Kitchen Porter

Contact

Bath

07700 900194

jordan.mills@example.com

Skills

- Fast, careful washing up in service
- Vegetable prep and kitchen equipment
- Stock rotation and deliveries
- Cleaning schedules and chemicals

Profile

Kitchen porter with two years in a busy gastropub kitchen serving up to 150 covers on a Saturday. Keeps the pot wash and plate wash moving through service, helps the chefs with vegetable prep and keeps the kitchen to its cleaning schedule. Level 2 Food Hygiene. Looking for a kitchen porter or trainee commis chef role.

Experience

Kitchen Porter

The Wheatsheaf, Bath · 2024–present

- Run the pot wash and dishwasher through services of up to 150 covers, so chefs never wait for clean pans.
- Peel, wash and prepare vegetables for the chefs each morning, using the mandoline and veg prep machine safely.
- Check and put away deliveries, rotate stock in the walk-in fridge and keep the dry store organised.
- Deep clean the kitchen to the weekly schedule and sign the cleaning records.

Customer Assistant (part time)

Avon Valley Garden Centre, Bath · 2023–2024

- Served customers and kept the café clean between orders.

Training

Level 2 Food Hygiene and Safety for Catering

2024

COSHH awareness

2025

GCSEs including English and Maths

2023

Additional information

Available evenings, weekends and bank holidays. Would like to train as a commis chef.