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Job one



Kitchen Porter

Harrison Catering Services [View Profile](#) Highland Park, Leatherhead (KT22), KT22 8SP
Published: 4 hours ago £14.51 per hour

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chen Porter - Term Time [41.23 weeks]

Hours per week, Monday - Friday

Harrison Catering Services are an independent, family-owned company, which has achieved consistent growth year after year by keeping the core values upon which it was founded - quality, respect, honesty, pride and exceptional performance - together known as the Harrison Fundamentals at the heart of its business.

Our catering teams are skilled in the art of transforming fresh, seasonal ingredients into delicious home-cooked meals that support healthier lifestyles and enable customers of all ages to perform at their best throughout the day.

We are looking for a Kitchen Porter to join one of our school catering teams. The position will involve supporting the chefs and ensuring the kitchen is clean and tidy.



Kitchen Porter

Harrison Catering Services

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The ideal candidate will have previous experience supervising people within a busy catering environment and be able to work as part of a team. You will be rewarded with a competitive salary for working 40 hours per week, term time only.

Harrison is dedicated to providing quality, fresh and seasonal food is supported by a carefully selected network of suppliers across the UK who provide responsibly-sourced ingredients - all of which inspires our chefs to create exciting innovative menus.

We are committed to safeguarding and promoting the welfare of children and vulnerable adults, all successful applicants will be required to complete an enhanced DBS application.

Our term time contract is a great way to combine work with family commitments.

There are opportunities for those who wish to develop their career further within Harrison Catering Services, we have a number of craft and management workshops, should you wish to further develop your skills.

Our benefits include:-

- Permanent contract.
- Excellent training and opportunities for career progression.
- High street and on line discount scheme
- Employee Assistance Programme
- Pro Rata Statutory Holiday
- Pension Scheme
- Life Assurance Scheme

Visit our website to find out more about what we do and to view our Privacy Notice for Candidates for Employment.

Harrison is an inclusive employer who welcome applications from all. We are proud to be a Disability Confident Employer and aim to ensure that our teams accurately reflect the diversity of communities we serve. We invite applications from people with disabilities and are happy to discuss possible reasonable adjustments to our recruitment and selection processes.

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Job two



Commis Chef

 Shiro [View Profile](#)

 City of London, London, EC2M 2QS

 Published: 1 month ago

 Salary of £12.71/hour + service charge

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Aqua Restaurant Group is home to a unique collection of restaurants and bars in vibrant cities like London, Paris, Hong Kong, New York, Miami, and Dubai.

At Aqua, we offer passionate culinary and hospitality professionals the chance to grow their careers and explore new opportunities.

As our **Commis Chef**, you will assist a Chef de Partie in a specific section of the kitchen by preparing ingredients, organising stock, and keeping your area clean.

Where are we located?

Shiro is a Japanese restaurant and bar located at Liverpool Street's Upper Broadgate Circle.



Commis Chef

 Shiro

Apply



Shiro is a Japanese restaurant and bar located at Liverpool Street's Upper Broadgate Circle.

Hugely popular in our home Hong Kong, Shiro cuisine is inspired by Japan's foodie hot spots; Ginza, Shinjuku and Shibuya in Tokyo.

What we bring to the table:

- Dine with us: Enjoy discounts at all Aqua venues
- Celebrate YOU: Take your birthday off and earn additional long service leave
- Grow with us: Ongoing training and development to support both your professional and personal development
- Financial well-being: Manage your pay with ease through Wagestream & enhance your financial knowledge
- Breaks: Food provided during your breaks - Restaurant perk
- Work out: Discounted gym membership
- Lunch & Learn: Support Office perk
- Share the Talent: Bring a friend on board and get £500

Your day at Aqua:

- **Assisting experienced chefs:** Assist the section chef with preparing specific ingredients, salads, sauces under instruction from senior team members. Your eagerness to learn will improve your skills and help keep the kitchen efficient
- **Craft Recipes for Success as a Team:** Support and help other team members by performing your duties consistently. Your collaborative spirit will contribute to the team and ensure high standards of service are met

You will be paid £12.71 per hour. In addition, you can be a part of the venue's Tronc system, which may give you up to £1.95 extra per hour each month. The Tronc system is managed by the Tronc Master.

Job one is the job role of a kitchen porter at Harrison catering service and the second job is for a commis chef at Shiro restaurant . even though these jobs are different they share the same skills required to work in hospitality.

Both employers expect the people who apply to have strong team working skills , the kitchen porter works with the chefs to make sure the kitchen runs smoothly and is maintaining Hygiene , similarly the commis chef works beside sous chef and head chef maintaining food safety and to make sure the kitchen runs coordinatily, working as a team helps maintain customer service standards as customers will in turn receive quality service .

Commis chef and kitchen porter both need organisation skills , kitchen porters are required to clean work stations and clean the dishes and cutlery to keep the kitchen clean , commis chefs have to prepare the ingredients and keep their work stations tidied , as good organisation keeps the up to food safety and reduces accidents and delays .

The job advert highlights the importance of reliability and strong work ethic , they expect you to arrive on time and complete task to your best, and be able to work in a fast and efficient way .

One key skill I believe will be most valuable in my future work placement is teamwork , being able to work with others in a positive way will complete task faster and allow each other to help solve problems , working in a group will help customers receive the best service and make sure meals are prepared quickly , I have developed team working skills whilst studying in college by having group presentations by listening to each other , I will continue to improve this skill as it will help me succeed in the hospitality and catering industry .

Overall both job adverts show that working in teams , having good Organisation , reliability And communication is essential. And developing on these skills will help prepare me for a great career in hospitality and catering . I achieved 95% mystery shopper for exceptional customer service and team work , and thus motivated me to continue further and proves I am progressing with my skills ,research shows “ mystery shopping also enables the recognition of certain members of staff who are going above and beyond to help customers “ (mystery shopper services | gain objective customer feedback , 2020) . “

Strengths

One of my strengths is my resilience .working in Hospitality has taught me how to remain calm i'm focused during busy periods while working in Pret A Manger , according to (Williams , 2022) it allows you to remain calm and logically think about a solution which is beneficial for my work career . As a commis chef at Rouge restaurant and working in Pret A Manger . I often

worked under pressure as I was working in a busy shopping centre. I had to deal with customer stealing, argumentative customers, complaints and being shouted at by rude customers and I learnt through this time why listening and not taking everything to offence can be beneficial for not just me but for the company as I did not let this affect my work I would pass it onto the manager and continue to complete my shift as these experiences helped me adapt to challenging situations without losing motivation.

Another strength is that I am hard working as I like to take pride in completing my work to a great standard and trying to support my classmates and making sure we are all working together whenever they are in need of help in hospitality. Every team member plays an important role and I understand the importance of being reliable and committed to providing excellent customer service. My third strength is problem solving as working in kitchens require a quick thinking and anything can happen unexpectedly such as running out of ingredients or a customer may change their order. I have learnt to stay calm in these situations.

Weaknesses

One weakness that I have is procrastination as sometimes I delay completing assignments or preparing for deadlines because I like the adrenaline of having to do things last minute as it helps motivate me however this can lead to unnecessary pressure and reduce the quality of my work so to improve I plan to keep a schedule and create timely fashions to do my work and complete my work in sections so that they are easier to complete.

Another weakness that I have is public speaking I can be good with talking to classmates except I like confidence when having to present in front of people or in groups and in improve improving this skill is important because a potential manager might need me to communicate clearly with my team members or I may need to attend meetings so I intend on improving by practising presentations and taking opportunities to speak in front of people.

Opportunities

My previous experience at Pret A Manger and Rouge restaurant has given me great practical skills that employers look for these experiences has helped me develop teamwork communication, food safety awareness and time management and customer service skills studying business skills for the workplace. Also provides opportunities to improve my knowledge of leadership, communication and employability and completing discourse with strengthen my CV.

There is also an opportunity to get more training and to gain more qualifications such as food hygiene certificates and these qualifications could help me progress . Gaining a qualification in food hygiene will be beneficial as according to (vilkancaite, 2022) it is how to comply with food hygiene laws and will help reduce the risk of customers getting ill . An internship would help me get practical skills and more experience for future career roles , which will look better for when future employers are looking at my CV.

Threats

One challenge in the hospitality and industry is the competition for higher roles like sous chef and commis and head chef many applicants have the similar qualifications as me so it's important to develop my skills.

Another potential threat is the how demanding being a commis chef is as there's long shifts you're working in a hot kitchen. The busy periods can be physically and mentally challenging and in order to have a healthy balance. You'll have to try and balance work life as well as being able to work to your best potential.

Moreover research shows there will be financial cuts affecting the hospitality industry as 64% of business are expected to cut jobs as a result of increased employment costs (ette , 2026) . This could effect my career as employers may want to reduce the number of staff or reduce the number of hours they can give staff as I am aiming to progress in the hospitality and catering work force this can mean increased competition , to combat this , I will develop my skills gain more qualifications and build more confidence this will help, me be competitive when applying for more job roles .

Employment goals

My short-term goal is to successfully complete my business skills for the workplace course and continue gaining experience within the hospitality industry. I would like to gain a job as a commis chef and work my way up to be a chef de partie so I can learn from experienced chefs and higher up chefs so that I can develop my cooking skills and knowledge

My long-term goal is to progress into a management role such as a kitchen manager I want to develop leadership skills and be able to supervise kitchen teams and help maintain high standards of food quality and customer satisfaction. Eventually I would like to progress and gain bigger responsibilities. I want to use my previous work experience to secure another position where I can develop my cooking , team work and time management skills . Within the next 12 months I aim to secure employment and improve

my kitchen skills ,I will apply for suitable commis chef, and team member roles ,and will keep my cv updated

Overall my employment goals consist of me building my qualifications and previous experience in the hospitality industry , also building my confidence and skills to become a senior advanced chef within the hospitality industry . And will develop professional skills and setting SMART goals

Personal development

To achieve my goals I need to improve on my weaknesses and build on my strengths to reduce procrastination. I will set timers and create timetables and prioritise my assignment and set deadlines for myself.To become more confident public speaking our volunteer to participate in class discussions and presentations I will also practice speaking clearly and confidently I will continue developing my strengths by maintaining a positive attitude working hard and improving my problems or skills as stated “ improving the right skills can make you a better candidate for the job you want

“ (Understand and develop your skills | National Careers Service, 2026) “ . I also plan to complete additional hospitality training including food hygiene.I will measure this by completing assignments on deadlines and make sure I am completing my work to the academic standard .

I will review my progress every three months by reflecting on feedback from my tutors and classmates and set new goals. If I need to this will help me to continue improving and help me adapt as I gain more experience and progress into a more experienced role.

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