

Kitchen Porter

September 2026

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A message from the Principal of King's Ely

Welcome, and thank you for your interest in coming to work at King's. I hope that what you read here will excite you and chime well with your ambitions so that you will want to apply for this position.

King's Ely is an extraordinary place to work: a family of schools educating around 1350 boys and girls aged 2-18 in our Nursery and Pre-Preparatory, Prep and Senior Schools in Ely in Cambridgeshire, and up to age 11 at Fairstead House School in Newmarket. Most of our pupils come from Ely, Cambridge and surrounding areas, while about 200 pupils are boarders from all over the world. King's employs about 540 people in diverse roles from teaching and pastoral care to administration, finance, IT, site services and maintenance and catering.

We often talk about 4 'P's which make King's special: our fundamental **purpose**, unchanged in over 1000 years, in providing the best education and foundation for life we can for the children in our care; our **practice**, ensuring the very highest standards of professionalism and excellence in every area of school life and our commitment to everyone's wellbeing, development and training to achieve this; as an exceptional **place** to grow up and work in with our beautiful 75-acre campus adjacent to Ely Cathedral and the wonderful historical, environmental, spiritual and technological resources available to us; and most of all our **people**, the outstanding and diverse community of pupils, staff and supporters whose commitment, experience and skills are the root of our success.

We welcome all types to join this wonderful mix, and I thank you in advance for the time and thought which I know goes into preparing each application; we really appreciate it and give every application the careful consideration it deserves. I look forward to hearing from you and, I hope, meeting you in due course.

With best wishes,
John Attwater

About the School

Purpose, Ethos and Values

King's Ely exists to make the most and best of childhood, and in particular to give the very best education, opportunities and pastoral care to as diverse a community of children as we can. In doing so we aim to prepare each one to live positive, productive, successful and fulfilled lives, for the betterment of themselves and the world around them. We achieve this through the operation of a family of schools centred around a 2-19 co-educational day and boarding school in Ely, aiming to draw fully on our exceptional environment, history, physical, cultural, spiritual and human resources in doing so.

History

King's Ely can trace its origins from at least 970AD, making it one of the oldest schools in Europe. The School was first established to educate the choristers of the worshipping community of Ely and throughout our history we have maintained strong links with Ely Cathedral.

In 1541, King Henry VIII founded a College of Canons at Ely Cathedral to replace the monks whose monastery has been dissolved in 1539 and the School received its Royal Charter, later becoming known as "The King's School".

King's Ely Today

In recent years King's has expanded rapidly, becoming co-educational in 1970, and today educating around 1100 children aged 2-18 at Ely, including 185 boarders.

The school is divided into three sections: King's Ely Senior (age 13-18) and King's Ely Prep (age 7-13), which occupy adjacent campuses and benefit from shared facilities, and King's Ely Acremont and Nursery (ages 2-6) which have their own self-contained campus about 400m from the main site. Additionally, Fairstead House School in Newmarket (for pupils aged 1-11) joined the King's Ely family of schools in 2022.

The main campus extends to around 75 acres and contains buildings spanning the thirteenth to twenty-first centuries, including many of the historic monastic buildings adjacent to Ely Cathedral as well as more recent, purpose-built facilities and almost 40 acres of playing fields.

King's Ely plays a key role in the local community. We are one of Ely's largest employers and contribute greatly to the local economy, and we also continue to educate the choristers of Ely Cathedral. King's Ely also offers a number of bursaries to enable pupils from all walks of life to benefit from the education it offers.

In its recent ISI Inspection (March 2025), King's Ely was found to meet or to exceed all regulatory standards. In addition, the Inspectors judged the School to have a *significant strength* in the way in which its high quality pastoral care is interwoven with a dynamic enrichment programme. This enables "pupils of all ages to develop their independence, intellectual curiosity, creativity and socialization particularly well".

The School is rightfully proud of the Inspection. It is testament to the community spirit of King's Ely and the commitment and respect shown each day by pupils, staff and their families.

King's Ely is affiliated with the HMC, Society of Heads, IAPS, the Boarding Schools' Association and the Choir Schools' Association.



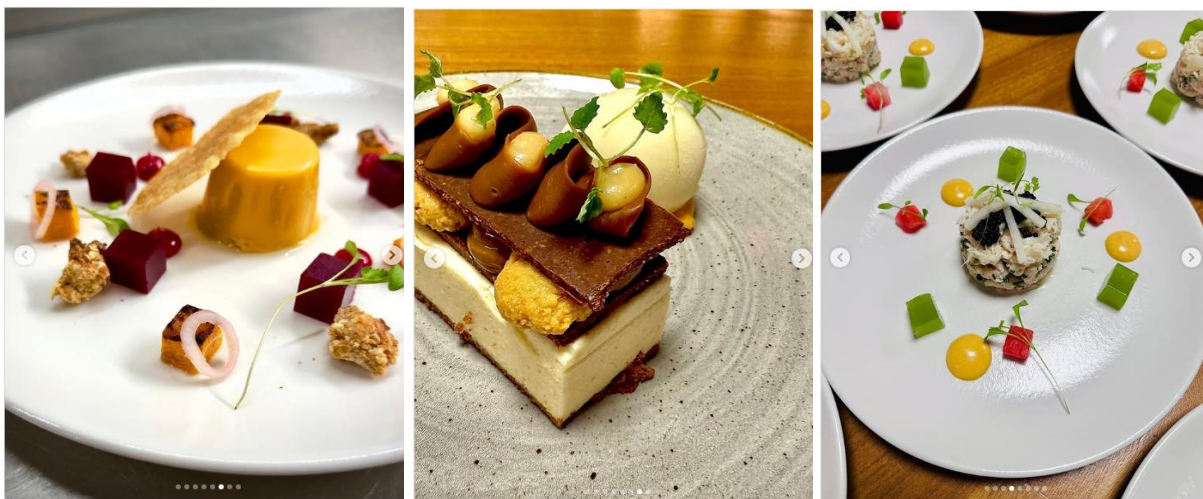
The Catering Department

There are three main catering areas which fall under the responsibility of the Catering Management team. Firstly, the Monastic Barn, a 14th Century open beamed tithe barn and King's Ely's main dining hall. This is a seven-day operation offering breakfast and dinner for 200 boarders and lunch for 1150 pupils and staff during term time (34 weeks). During out of term periods the school caters for external events, holiday let's and also has an extensive 4-week Summer School programme. The school also caters for sports teas, open days, departmental meetings and working lunches in various locations throughout the school site.

Secondly Acremont House, this is King's Ely's Nursery and Pre Prep school and caters for some 150 pupils and staff five days per week for lunch only. (Term Time only)

And thirdly, The Old Palace Refectory, this serves King's Ely Sixth Form and caters for 200 students and staff five days per week for lunch only. (Term Time only)

King's Ely is extremely proud of the function work carried out both for internal functions such as house dinners and the annual leavers' ball and external events including weddings, conferences and residential lettings.



About the role

Main purpose of the role:

To support the catering team by maintaining a clean, safe and hygienic kitchen environment, assisting with food preparation as required, and ensuring all kitchen equipment, utensils and service areas are cleaned and maintained to the highest standards. The Kitchen Porter plays a vital role in enabling the catering team to provide a high-quality food service to students, staff and visitors.

Kitchen Cleaning and Hygiene

- Wash and sanitise crockery, cutlery, trays, cooking utensils and kitchen equipment.
- Operate commercial dishwashing equipment safely and efficiently.
- Clean kitchen surfaces, workstations, floors, walls and storage areas throughout the day.
- Empty bins and dispose of waste in accordance with school recycling and waste disposal procedures.
- Ensure cleaning schedules are completed accurately and on time.
- Maintain high standards of cleanliness in line with Food Hygiene Regulations and HACCP procedures.

Health and Safety

- Comply with all Food Safety, Health & Safety and COSHH regulations.
- Wear appropriate Personal Protective Equipment (PPE) and uniform.
- Report accidents, hazards or near misses promptly.
- Maintain a safe working environment for colleagues, students and visitors.

Customer Service

- Work positively as part of the catering team.
- Be polite, friendly and professional when interacting with students, staff and visitors.
- Support the smooth running of meal services.

General Duties

- Attend relevant training and staff meetings.
- Support catering functions and school events where required.
- Undertake any other duties appropriate to the grade of the post as requested by the Catering Manager.



Person Specification

Qualifications	
Food Handlers Certificate	<i>Desirable</i>
Experience, Knowledge, and Skills	
Good understanding of Health & Safety and Food Hygiene (training will be given)	<i>Essential</i>
Experience in similar catering operation	<i>Desirable</i>
Physically able to undertake manual handling, prolonged standing and lifting in accordance with safe working practices	<i>Essential</i>
Personal and Professional Qualities	
Good verbal communication and interpersonal skills	<i>Essential</i>
Able to work flexibly and independently	<i>Essential</i>
Be able to handle heavy pans and kitchen equipment.	<i>Essential</i>
To be able to take instruction and work in an orderly manner.	<i>Essential</i>
A good team player who is willing to be flexible when unexpected changes occur	<i>Essential</i>
Positive, happy outlook and a can-do attitude	<i>Essential</i>

Working at King's Ely

King's Ely is committed to rewarding our employees who share our passion, vision, and values, and to investing in their wellbeing and continuous professional development.

Working hours: Monday – Friday 3pm – 8pm for 44 weeks (term time + 4 weeks)

Salary: £15,862.00

In addition to the above, employees at Kings Ely benefit from:

- Generous fee-remission, subject to availability of places and successful admissions procedures. Staff currently enjoy a discretionary discount on fees for children in Reception year onwards, details of which will be provided upon request.
- Enrolment in the statutory auto-enrolment pension scheme. The contribution rates for the auto-enrolment pension scheme are Employee contribution of 5% and Employer contribution of 3%.
- The school offers a private healthcare insurance scheme, which staff may opt to join at their expense, shortly after the start of each academic year (the policy year starts on 1 November each year). The scheme can only be joined at the start of the policy year, not part-way through the year.
- Use of school gym facilities and use of the swimming pool at specific times (during summer school holidays – small fee applies).
- Access to Salary Sacrifice Schemes such as: Cycle2Work, Home and Tech Scheme, and Local Gym Membership
- Limited free on-site car parking
- School lunch provided when at work over lunch time and tea and coffee throughout the day.
- Access to an Employee Assistance Programme, available to the employee and their dependents.
- Discounts at local businesses including Poets House, A Little Something Ely, The Almonry Tearooms, Ely Grazing Company, Sushi and Salad, Griddle Bar and Meathouse, and The Pantry (Newmarket).

Information for Candidates

Applications should be made via My New Term, you can do this by clicking the 'Apply Now' button at the top of the advert. The final closing date for applications will be **noon on 21st September 2026**.

Applications will be processed as they are received and interviews may take place before the closing date, so early application is recommended.

We reserve the right to invite candidates for interview prior to the closing date. Therefore, we encourage interested applicants to submit an application as soon as possible.

If you are selected for interview, you will need to provide proof of identity, birth certificate, documentation confirming your NI number or your right to work in the UK and certification of qualifications.

Shortlisted Applicants should be aware that references will be requested as part of the interview process.

King's Ely is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including checks with past employers and the Disclosure & Barring Service.

Thank you for completing your application and your interest in King's Ely.





King's Ely
Cambridgeshire
CB7 4EW

www.kingsely.org