



FRUITION VENTURES LIMITED



#WPEP-2396872



Royal Hospital Kilmainham, Military Road,  
Dublin 8, D08 FW31



No of positions : 2



Work Placement Experience Programme



As per WPEP guidelines



Work Placement Experience Programme



03/07/2025



28/08/2025

## How to apply

### Application Method :

This programme is for jobseekers that are in receipt of a qualifying social welfare payment and those transferring from a social welfare scheme. Full eligibility details are available [here](#)



Open your camera app & point here to view this ad online



## Kitchen Porter Assistant - WPEP Scheme

### Application Details

This Work Placement Experience Programme provides Participants with an opportunity to gain meaningful work experience, learning and training while on the programme. This programme is for jobseekers who are in receipt of qualifying social welfare payments and those transferring from a social welfare scheme or an ETB Training Allowance. Your eligibility for this programme will be verified by the Department as part of the application process.

### Job Description

Fruition is a fresh, vibrant new brunch café located at the Irish Museum of Modern Art. We are passionate about exceptional food, great coffee, and creating a welcoming atmosphere in one of Dublin's most iconic cultural spaces. As a new business with big aspirations, our goal is to become one of the best café destinations in the city.

We're offering a work experience opportunity for a Kitchen Porter assistant who will learn the inner workings of a busy kitchen and contribute to a fast-growing hospitality business.

The candidate will assist with dishwashing, deep cleaning kitchen equipment, waste management, keeping the kitchen floors and work areas clean and safe, handling deliveries, and basic food prep including chopping, peeling, and portioning. They will also support the kitchen team by restocking stations, organising cold storage and dry goods, and learning essential food safety practices including HACCP and allergen management.

This is a great opportunity to build hands-on kitchen experience with support from an experienced Head Chef in a creative, ambitious café environment.

### Role Description

This is a training and work experience opportunity; no prior experience in this role is necessary. Accredited and/or sector recognised training will be provided to support your placement. Participants are eligible to participate in the WPEP QQI Work Experience Module which was developed by the Education & Training Boards in collaboration with the Department of Social Protection. This optional module will fulfil your accredited training requirements for the WPEP.

The participant will receive formal and informal training in the following areas:

- Daily cleaning procedures and maintaining hygiene standards
- Dishwashing, waste disposal, and deep cleaning of kitchen equipment
- Basic food preparation, including peeling, chopping, and portioning
- Safe handling and storage of deliveries
- Stock rotation and organisation using FIFO principles
- Introduction to HACCP and food safety practices
- Allergen awareness and cross-contamination prevention
- Supporting kitchen service and understanding the kitchen flow
- Working effectively as part of a team in a high-paced environment
- Clear communication and taking direction in a professional kitchen
- Understanding the structure of a café kitchen and how a food business is run
- **Sector:** accommodation and food service activities

### **Career Level**

- Not Required

### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 0