

## **Part-time/Weekend Chef – No Evening hours**

**Working in our Sudbury restaurant on a part time basis to include some weekends**

**Flexible contract available**

Perrywood is an independent, family-owned garden centre and nursery run by the Bourne Family. Both our Tiptree and Sudbury centres are surrounded by beautiful countryside. Our mission is to offer a memorable garden centre experience; delivering wow customer service and giving our employees and customers, a reason to smile.

We are proud to hold a reputation for delivering exceptionally high-quality fresh food every day. Weekends are extremely busy, serving breakfasts and lunches alongside our renowned selection of free from dishes.

You will need to keep up with the demand that our restaurant brings and have good knowledge of allergens and special dietary requirements.

### **Key duties**

- Learn and develop basic skills with regards chopping and preparing meals, with more responsibility being placed on trainee once these skills have been mastered.
- Assist and work under the guidance of other chefs preparing dishes for the day's service, using fresh ingredients and learning about seasonal product rotation.
- Assist and work alongside different station chefs to gain further experience in all sections of the kitchen, enhancing your knowledge of all areas and becoming more independent in doing so. You will be moved around the kitchen during the day, as senior chefs identify tasks.
- Understanding the importance of following procedure, for example with regards to food allergens and free from menus.
- Gain a competent knowledge of kitchen paper work in compliance with regulations, following an exemplary examples of food hygiene and health and safety.
- Participate in daily and weekly cleaning rotas and maintain area of work to a high standard, to include dishwash and kitchen duties when required.

### **Your capabilities**

- Allergen and special dietary knowledge desirable but full training will be given.
- Ability and desire to learn and progress within your role
- Positive and enthusiastic approach to work

### **Requirements**

- You must be able to bend, lift and carry items as required and sustain long periods of time on your feet
- Excellent communication skills
- Ability to follow instructions

- Smart appearance

**Working with**

- Reporting into the Head Chef
- Work alongside kitchen team and closely with front of house team.

- **Rewards and Benefits**

In addition to the hourly wage, you will receive the following benefits:

- **Discount** – From the start of your employment you will receive 10% discount, on specific items. Following a successful probation period, the discount increases up to 20% discount, on specific items and after one year's service up to 40% discount, on specific items. (some exceptions apply)
- **Paid holiday** – holiday entitlement is 22 days per year, plus bank holidays. Restrictions apply (part-time pro rata)
- **Annual Christmas bonus**
- **Part-uniform provided**
- **Employee Assistant Programme** - a confidential personal and professional support service available to all employees and their immediate families 24/7, 365 days a year.
- **Training & development**, as required. We have an e-learning scheme called GROW, and also take part in other training with product suppliers and external trainers
- **Company sick pay** – following a successful probation period employees are entitled to 10 days paid sickness (part-time pro rata subject to restrictions)
- **Access to our Retail Discount Scheme** – savings on retailers including Tesco, Pizza Express, M&S, Waitrose, Argos, Apple, Currys PC World, Thomas Cook and 100's more
- **Workplace pension**
- **Free parking**