

Weekend Chef

Working Saturday 7.30 – 5 and Sunday 8 – 4

Additional Monday hours available but not a requirement of job application

We are looking for a Chef to work within our busy fast paced kitchen, you will need to have a minimum of 2 years' experience within a professional kitchen.

We are looking for a Chef to join our team who is excited, passionate and has enthusiasm to learn and progress within this profession. All our food is freshly prepared on site using the highest quality ingredients, with us serving up to 500 plates of food each day. As a Company we have a keen interest in special dietary menus and allergens.

Key duties

- Prepare required dishes, following recipes and guidelines, ensuring every dish goes out meeting our high standards
- Work across all sections of the kitchen as directed each day, preparing food for our high volume breakfast and lunch service with training given to work on our open hot pass. You will be moved around the kitchen during the day, as required.
- Work within strict guidelines with regards stock rotation and food labelling.
- Maintain kitchen and hygiene standards, along with completing statutory documents
- To participate in daily and weekly cleaning rotas and maintain your areas of work to a high standard

Your capabilities

- Good Allergen and special dietary knowledge
- Ability and desire to learn and progress within your role
- Great communicator that is able to follow direction from senior chefs, along with being able to work and use your own initiative as part of team
- Positive and enthusiastic approach to work
- You are able to follow guidance from senior chefs and retain this information to enable you to repeat tasks without further instruction

Requirements

- Working Saturday 7.30 – 5 and Sunday 8 - 4
- **No evening hours!**
- You will need to work Bank Holidays (excluding Christmas Day, Boxing Day & New Year's Day), but will be given a day's holiday in lieu
- Ability to lift and carry kitchen items as required
- Smart appearance

Working with

- Report into the Head Chef, or Senior Sous Chef in their absence
- Work alongside kitchen team; Head Chef, Senior Sous Chef, Junior Sous Chefs, Chef de Parties, Cooks and Catering Assistants
- Work closely with dish wash and front of house teams

Rewards and Benefits

Salary to be confirmed dependent on skills and level of experience. In addition you will receive the following benefits:

- **Discount** – after one year employees are entitled to receive a 30% discount for the garden centre (some exceptions apply)
- **Paid holiday** – holiday entitlement is 20 days per year, plus bank holidays. Restrictions apply.
- **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 including online modules e.g. customer service / food hygiene
- **Free parking**
- **Workplace pension**

