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| Job Title: | Chef / Cook |
| Department: | Catering |
| Reports to: | Head Chef |
| Principle Working Relationships: | Sous Chef Catering Assitants Kitchen Staff |

Inspire and Engage everyone to experience the joy of creating and living in beautiful outdoor spaces

The Role

You will be preparing salads and hot main meals to be offered on a servery counter. You will be constantly creating an exciting daily menu of freshly prepared food in our kitchen using locally sourced produce and fresh ingredients.

The vacancy is full time and you will need to be available 5 out of 7 days per week, including weekends – but NO evenings.

This will suit an experienced chef or cook in making fresh food. You will have experience and a passion championing excellent service through quality food.

The ideal candidate needs

- To ensure behaviour is always consistent with 'Our Values' and the companies roots
- Pride in making high quality fresh food
- 2 years' experience in food preparation
- To be prepared to implement and maintain food hygiene standards; including personal appearance
- To be flexible to work weekends as required by the business
- Must have pastry experience
- Menu planning
- Ability to cook a large selection of wholesome, country style foods
- To be an active hands-on team player with excellent communication skills

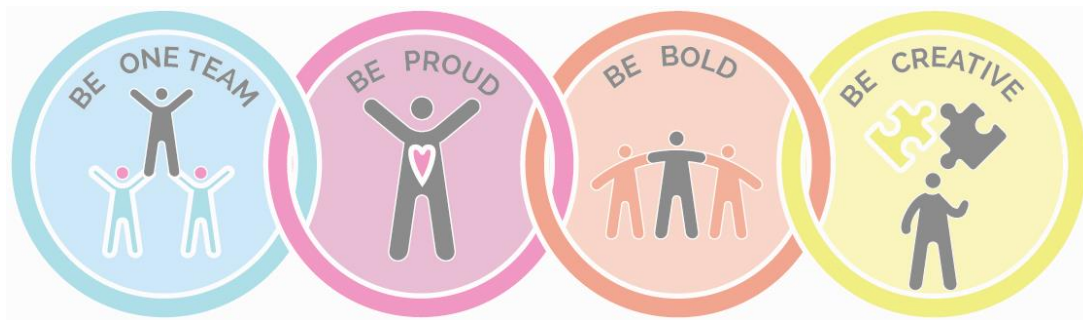
The Responsibilities

- Preparation of breakfast, salads, hot food
- Maintaining levels of items for counters in the restaurant and deli
- To oversee the preparation of counter items including sandwiches, paninis and bagels; fresh breakfast items, salads and hot food
- Work with the team to develop the menu items and improve the quality
- Maintaining exceptional food safety standards throughout the day
- Opening and closing – preparation, set up, clearing and cleaning
- Completing compliance records – checking & recording temperatures, allergy information and dates
- Demonstrate great planning and organisational skills, necessary to maintain effective controls with regard to both to GP and labour
- Be responsible and able to manage the kitchen rota, training and all health & safety effectively at all times

Benefits

- 1 free meal on duty
- Staff discount throughout the store; including restaurant and Farmshop
- Work life balance
- Pension
- Free parking on site
- Employee Assistance Programme
- One day off for your birthday after 2 years' service
- Working alongside like-minded individuals in a fun but professional environment of a family run business

If you are interested in this role, please complete the [application form on our website](#). We will be in touch if you are short listed. *Only shortlisted candidates will be responded to.*



We are looking for an experienced chef to join our kitchen team at our family run garden centre in Chessington. Our chefs are constantly working on innovative new ideas to satisfy our customers every need creating an exciting menu of freshly prepared food using locally sourced produce and fresh ingredients. You will need some general food preparation experience but we have a team of highly qualified experts who will help develop your skills in the kitchen.

The ideal candidate needs

- 2 years' experience in food preparation - *preferable*
- to demonstrate their ability to follow food hygiene standards and practices
- a basic food hygiene certificate or is prepared to obtain one on starting
- to be able to work flexible hours in line with the staffing roster 5 out of 7 days a week - *No evening work!*
- to take pride in producing good quality fresh food daily for our customers
- to demonstrate behaviour in line with our company values and roots

The Responsibilities

- Preparation of breakfast, sandwiches & fillings, hot food
- Maintaining levels of items for counters in the restaurant and deli
- Preparation of counter items including sandwiches, paninis and bagels; fresh breakfast items, salads and hot food
- Work with the team to develop the menu items and improve the quality
- Assist where necessary in the kitchen team as required
- Maintaining cleanliness throughout the day

- Opening and closing – preparation, set up, clearing and cleaning
- Completing compliance records – checking & recording temperatures, allergy information and dates

Benefits

- Free staff parking on site
- Staff discount in store - *including in our farmshop and restaurant*
- Meals on duty
- Work life balance
- Company pension
- Your birthday off - *after 2 years service*
- Working alongside like-minded individuals in a fun but professional environment of a family run business