

Job Description

Chef



About Us

We offer a welcoming environment where we share our distinctive love of gardens and plants. We always put our customers first and endeavour to inspire the creation and care of green living spaces that are places of calm and beauty and are alive with creativity. Our cafés are beginning to grow as is their customer base. Our goal is to make them as alive as our garden centres, each unique in its location, serving delicious morning bakes, breakfast, coffee, tea, cakes and fresh, and seasonal lunch dishes.

The Role

This role supports the Head Chef. It requires someone who is passionate about food and reliable, who can deliver consistently high standards. This is an excellent opportunity to work in a team in a busy customer-focussed kitchen where good quality, freshness and presentation of the food is key. As chef you will play a vital role in the day to day running of the kitchen. Helping prepare and cook a range of dishes making sure that the preparation of the dish complies with Food Safety and Health and Safety Procedures.

Operations

- Assist head chef in day to day running of kitchen
- Prepare, cook and present high quality dishes in line with menu specifications.
- Ensure all food is prepared and served according to Food Safety and Health & Safety regulations
- Monitor stock levels and assist with ordering
- Maintain cleanliness & organisation of kitchen alongside Head Chef
- Ensure portion control and minimise food waste
- Step in for head chef when required

About You

- Must have previous experience of working in a busy professional kitchen
- Must be a strong team player with a proactive and positive attitude
- Must have a fundamental understanding of Food Safety Regulations and Health & Safety Regulations
- Be passionate about producing quality food.
- Must have level 2 Food Safety certificate