



March 6th 2020

Job Description: Lead chef

FULL TIME: 40 - 45 hours, five days per week to include weekend shifts and occasional evenings

Overview of the role

The Fold is looking for an experienced chef who is passionate about cooking and eating organic, local and seasonal produce. You will be an excellent communicator, creative, resourceful and used to working in a small but busy café kitchen. You will be able to work 40 hours a week (generally 9:30am – 4pm), including weekends and the occasional evenings when we have events, such as our Friday fish and chip nights.

Principle Responsibility

To guide, support and run our small kitchen team. Transforming raw ingredients, the majority of which are grown organically on our own farm, into delicious and nutritious food.

Reporting to: café manager

What it's all about:

1. Preparation, presentation and serving of the daytime counter meals, cooked to order meals, salads, cakes and any other café fare.
2. In charge of ordering ingredients and managing stock in order to maximize efficiency and reduce wastage
3. Preparation of soups, tarts and other food that needs to be cooked in advance
4. To ensure all operations within the kitchen are compliant with current Health and Safety and Food Hygiene regulations. This to include Manual Handling, COSHH and all other relevant legislation.
5. To lead the development and costing of new delicious, nutritious simple recipes and menus. Maximizing the use of the seasonal ingredients available from the farm.
6. To ensure a strong team, working well and liaising with the café manager and Front of House staff to support the smooth, efficient and cost-effective running of the cafe
7. To support Fold events that require catering, including birthdays, functions and events.
8. To be engaged with and attend meetings with the wider Fold community
9. To help and support any other Café and Fold activities that may arise as directed by the café manager.

Who you are:

Essential skills/experience/attributes:	Desirable skills/experience/attributes:
<ul style="list-style-type: none"> • Passionate about cooking organic, local, seasonal food • Creative, with experience of producing quality dishes from a range of seasonal vegetables • Skilled in a range of cookery principles and methods • Minimum 2 years working in a professional kitchen • An excellent communicator 	<ul style="list-style-type: none"> • Aligned with the Fold's vision and mission • Experience of cooking vegetarian, vegan and gluten free foods • Organised, with good time keeping skills • An understanding and knowledge of the principles of 'Slow Food' • An interest and knowledge of diet and nutrition • Own transport arrangements



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<ul style="list-style-type: none">• A self-starter, with a willingness to learn new skills and share ideas• Methodical, stays calm under pressure and able to manage multiple tasks at once• Flexible, able to work weekends and some evenings• Food hygiene certificate• Holds and NVQ in food preparation	<ul style="list-style-type: none">• A problem-solver, used to working within a small kitchen environment• Experience of working for a not-for-profit organisation and the challenges of being mindful of costs and income
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How to apply:

If you would like to apply for the role, please submit a C.V and short cover letter to the café manager at cafe@thefold.org.uk. Successful candidate will then be invited in for an informal interview and then a trial shift.

If you have any questions about the role please feel free to contact us via email or phone – 01886 833 633.

There is no application deadline for this role, the position will be filled as soon as we find a suitable candidate.