

CHEF/COOK

Location: Rick's Café located in the BCG Community Hub

Position: Part - Time

We are looking for an experienced and passionate Cafe Chef or Cook to join our team. Within this role, you will be responsible for preparing items from the menu as well as utilising surplus food so no food goes to waste. You will oversee food preparation, cooking, and kitchen operations.

Key Responsibilities:

- **Food Preparation:** Handle all aspects of food prep, including washing, chopping, as well as preparing proteins and other ingredients.
- **Kitchen Organisation:** Maintain a clean, organised, and efficient kitchen, ensuring the safe handling of fresh ingredients and proper storage of all food items. Opening and closing checks including fridge temperature checks.
- **Working alongside and overseeing the Project Assistants** working in the BCG Community Hub and Rick's Café.
- **Inventory & Supplies:** Manage produce and communicate with the Operations Manager about stock levels.
- **Time Management:** Work efficiently under pressure to ensure timely service while maintaining the highest quality and food safety standards.
- **Collaboration:** Work closely with the cafe team of volunteers, staff and management to ensure seamless service and a positive experience for guests and beneficiaries.
- **Safety & Hygiene:** Adhere to all food safety and sanitation regulations, with special attention to handling fresh produce.
- **Special Diets:** Accommodate special dietary requests, including gluten-free, vegetarian, and vegan options, using fresh ingredients where possible.
- **Sustainability Focus:** Utilise seasonal produce creatively to minimise waste and contribute to the cafe's sustainability goals.
- **Experience:** Minimum 2 years of experience as a cook with a café.
- **Culinary Skills:** Strong knowledge of various cooking techniques and seasonal ingredient use, with an emphasis on cafe-style dishes such as sandwiches, salads, soups, and breakfast items.
- **Food Safety Certification:** Minimum of a 'Level 2 Food hygiene' certificate, which must be in date.
- **Interest in Fresh Produce:** Passion for working with fresh produce and a strong understanding of seasonality in cooking.
- **Teamwork:** Excellent collaboration skills with the kitchen team with the ability to manage multiple tasks in a dynamic environment.

- Physical Stamina: Ability to work on feet for long time periods and lift heavy stock.
- Attention to Detail: High standard for cleanliness, food presentation, and customer service. Benefits:

Job Types: Part time, fixed term contract

Contract length: 6 months

Pay: £12.50-£15.50 per hour

Benefits:

- Employee discount
- Free parking
- On-site parking

Schedule:

- 5 hours per day
- 20 hours per week
- Tuesday to Friday

Experience:

- Cooking: 2 years (required)

Licence/Certification:

- Level 2 Food Hygiene Certificate (required)

Work Location: In person