



Position of Café Chef

Responsible to: The Farm Owners- Jane and Charlie Clive

A pivotal role in the Farm's Café, planning menus using seasonal and local produce and preparing food for the Café and the Farm shop.

Being responsible for all aspects of the day to day smooth running of the Café and the staff and ensuring consistency throughout and being prepared to go that extra mile for the customer.

The successful candidate needs to be motivated, talented and a team player who wants to be part of making the kitchen a success, with a determination to make the Café succeed.

This is an exciting opportunity for a chef to utilise their own ideas in an established venue.

This is a full time role currently 8.30am till 4.00pm including weekends – 37.5hrs a week

Role Responsibilities:

To develop creative, seasonal, fresh menus, taking into account any food trends, and to cost all recipes introduced to the range so they are ready for production and then price accordingly

- To produce the food to order for the farm shop café
- To produce retail items for sale in the shop
- To manage the specials board so that it is varied and lessens the likelihood of waste
- To be creative with the use of café displays /menu and drinks board to articulate any key farm messages.
- Being responsible for baking and ensuring that there is always a good selection of home baked cakes
- Maintaining a clean, safe and hygienic environment in the kitchen and taking responsibility for the implementation of “Safer food better business” the standards set to ensure best practice by Worcestershire regulatory services and allergen awareness
- Being responsible for stock control, ordering and recording goods taken from the butchery and farm shop, recording waste, and assisting with year-end stock take.
- Use the till, credit card machine and cashing up at the end of the day.

- Line manage and train other café staff ensuring all staff are confident and competent to cook any dishes on the menu within a reasonable wait time.
- Checking that orders have been correctly delivered and charged for.
- Being responsible for the Café staff rota
- Oversee the ordering of ingredients, drinks, equipment etc, and maintain existing relationships with our key suppliers, while exploring suitable new ones. Ensuring that all orders received are checked carefully.
- Work with the Farm secretary to ensure invoices are logged and paid on time.
- Ensure high standards of customer service are met at all times.
- Work in close liason with the Farm shop Manager and the Butcher to promote products and minimize waste and make best use of surplus produce on the farm.
- Plan and undertake special events in the Café as required to boost sales income.
- To ensure that the kitchen is reaching its maximum productivity potential
- General housekeeping and any other duties as deemed reasonably required.

Personal Specification

Essential for the post

- We are looking for someone who enjoys being in the kitchen and likes cooking for customers
- Someone with a passion for and experience of cooking with local and seasonal produce.
- A chef who thrives on building great working relationships with the front of house staff and to work with them to ensure great customer experience in the Cafe
- Food hygiene certificate Level 2/qualification in Catering or Hospitality and Allergy awareness training.
- Some experience of running a kitchen
- Warm and welcoming nature and being prepared to go that extra mile for your customers.
- Strong organizational skills and time management skills with thoroughness and attention to detail.
- Able to think quickly and make decisions in stressful situations and able to work extra hours when necessary.
- Must have the ability to work under pressure, especially during the busy PYO season remaining calm, methodical and professional at all times
- Trustworthy and honest with a good sense of humour and friendliness and the confidence to deal with people on all levels whilst remaining professional at all times.

Desirable

- Barista Training
- Computer literacy and proficiency in Word, Excel and Outlook.
- Experience and skills in social media
- Flexibility and a willingness to help out in different areas of the farm when busy.