

# Job description

## Full-time Position – 42.5hr / week

5 days out of 7 / Working Weekends & Bank Holidays

Days off will be Mondays and Tuesdays

## Working 9.00am until 6.00pm each day

Hogshaw Farm & Wildlife Park is an open farm and visitor attraction. We pride ourselves on conservation, sustainability, education and being a fun family day out. Under new management, we are a growing business looking for forward thinking, motivated, creative and hardworking individuals to help us achieve our goals.

This is an exciting opportunity for someone to join our team at a time when our site is expanding and visitor numbers are increasing. Our catering offering comprises a Farm Café and our Farm Kitchen, serving a family menu - both using fresh, seasonal and home-grown produce wherever possible. The Head Chef role is focused on running the Farm Kitchen.

Both our Farm Kitchen and Farm Cafe are open kitchens; customer satisfaction, presentation and fantastic customer service are very important in the role.

The successful candidate will be passionate about food and drink and have brilliant customer service. Experience cooking to a high standard and being able to cope with busy peak periods is essential. Cleaning, restocking and experience of EPOS systems are all essential parts of the role.

The candidate should have an interest in local and home grown produce with a great work ethic and high standards.

## Reporting to the Operations Manager.

### The successful application will have:

- Excellent presentation skills must be organised and self-motivated.
- Must be outgoing, charismatic and have a confident enthusiastic personality.
- Motivated individual who can work alone and as part of a team.
- Have a proven record with outstanding customer service.
- Food Safety & Hygiene level 2 or 3

- Proven track record in a restaurant / cafe kitchen

**The successful applicant will be expected to:**

- Deliver first class customer service and well presented.
- Maintain H&S - understand and maintain HACCP or equivalent.
- Assist in the sales of catering products & services.
- Be cross skilled, practically work on the EPOS systems & barista whilst engaging our visitors when required during quiet times.
  
- Monitor stock levels and replenish accordingly.
- Maintain cleanliness.
- Cash handling, cashing up procedures where required.

**Necessary skills required:**

- Flexible approach to work and able to work under pressure.
- Be confident with up-selling and promoting products and services.
- Able to use own initiative.
- Have great organisational skills and communication skills.
- Be confident and competent in dealing with customer queries and complaints
- Full driving license;

We look forward to hearing from you.

**We ask that the successful candidate has their own transport to and from work, be punctual and flexible with working hours and are willing to relocate.**

Please mark any email correspondence FAO:

Vanessa Messenger (Operations Manager) and include a CV with your covering letter.

Job Type: Full-time

Benefits:

- Discounted/free food
- Other company related discounts, including retail
- On-site parking

Job Types: Full-time, Permanent

Salary: £27,000 - £30,000 depending on experience

Experience:

- Cook: 3 years (Preferred)

Education:

- A-Level or equivalent (Preferred)

Licence:

- Food Hygiene L2 (Preferred)
- Driving (Preferred)
- City & Guilds Kitchen Management (Preferred)