

Chef Job Description

Working 9.00am until 6.00pm each day

Pay £11:44 - £14.50

Minimum of 20hrs per week. Potential of a full time position for the right candidate.

Hogshaw Farm & Wildlife Park is a visitor attraction situated in the Buckinghamshire countryside. Set in 44 acres, we have over 250 animals of rare breed livestock and European wildlife, as well as an abundance of birds of prey, reptiles and invertebrates. We pride ourselves on our excellent and friendly customer service, creating fun for all the family on a memorable day out to our park.

As a growing visitor attraction, this is an exciting opportunity for you, a forward thinking, individual to join our team and have a real imprint on the business. Working closely with the Head of Catering, you will be someone bursting with passion for what they do, looking for systems to improve efficiencies and opportunities for growth of sales in our catering department. If this sounds like you, we want to hear from you.

We are looking for a real foodie whose passion for cooking not only involves using great, fresh, locally sourced produce, but who has on trend tastes. We have an array of rare breed meat and home-grown produce, which we currently underutilise and with the right candidate would love to do more and showcase our food story. This position might suit a trained Chef who would prefer more sociable working hours.

Reporting to the Head of Catering

We expect our Chef to:

- Have a proven track record in a busy kitchen, being able to handle the pressure of a busy lunch service.
- Hold a Food Safety & Hygiene Level 2 or Higher.
- Deliver first class customer service, and aesthetically pleasing and consistent dishes.
- The ability to multitask, your work will require you to cook, menu develop and be front of house at times, serving on the tills.
- Assist the Head of Catering to manage stock levels in the kitchens and storerooms in accordance to budget and order business needs and ordering when required.
- Have an attention to detail, ensuring displays are engaging and aesthetically pleasing.
- Live and breathe food hygiene and safety, ensuring kitchen cleanliness and all paper work completed daily.
- Be trustworthy and reliable, as cash handling, cashing up procedures and stock handling will be part of your remit.
- Be on trend, innovative and creative, looking for opportunities to grow sales, add new products and ranges in line with company standards and branding.

HOGSHAW FARM

& WILDLIFE PARK

HOGSHAW FARM & WILDLIFE PARK
Claydon Road, Hogshaw,
Buckinghamshire,
MK18 3LA
☎ 01296 670444

We'd would love our Chef to also:

- Be flexible to your approach to work, weekend & bank holiday work required.
- Be able to work under pressure.
- Have excellent written English.
- Have excellent creative writing skills.
- Be computer-literate.
- Be confident with up-selling and promoting products and services.
- Be 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.

What you can expect from us:

- A family led work environment where your opinion matters.
- Competitive pay.
- Ongoing training and networking opportunities.
- Uniform.
- Discounts & Free tickets.
- Social events.

You've read this far, now send us your CV and a covering letter giving us up to 150 words as to why you feel you would be the perfect fit as our chef.

Please send your CV and covering letter to
Louisa Messenger – Head of Catering
catering@hogshawfarm.co.uk
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.

Job Types: Full-time, Part-time

Additional pay:

- Tips

Benefits:

- Company events
- Discounted or free food
- Employee discount
- Free parking

Schedule:

- 10 hour shift
- 8 hour shift