



JOB DESCRIPTION

Role Title	Fixed term Chef
Location	Stepney City Farm, Stepney Way, London, E1 3DG
Salary	£13 per hour
Hours	8.30am-3.30pm Saturday & Sunday, with some flexibility to cover staff holidays Wednesday-Friday
Duration	Up to end of October 2018
Responsible to	Chief Executive

ROLE OVERVIEW

We are looking for a creative and dedicated Chef to work in the Farm Cafe on Saturday and Sunday. The successful candidate will run the busy Cafe kitchen with the support of a Café Assistant and Kitchen Assistant, taking responsibility for preparing dishes for the daily menu, cooking food to order during the shift, supervising other Cafe staff and volunteers, and cleaning down at the end of the shift. The successful candidate will be adaptable to changing production demands and have a minimum of a year's full time experience in a commercial kitchen. They will be comfortable meeting dietary requirements such as gluten and dairy free alternatives and have an enthusiasm for integrating garden grown food into the menu. We are looking for a Chef who can work quickly and independently, and is highly organised.

ABOUT STEPNEY CITY FARM

Stepney City Farm is a four-acre urban farm based in the London Borough of Tower Hamlets. It is a registered charity and exists to provide educational opportunities for the local community and improve well-being. Projects include community growing, permaculture, working with animals, volunteering and rural crafts. Activities are provided for all ages. There are many types of animals on the farm, including donkeys, goats, sheep, pigs, chickens and ducks.

It is a wonderful community resource, providing opportunities for city dwellers to experience a taste of rural life close to home. We offer a friendly and supportive working environment and a fun place to work in a unique setting. Perks include a free lunch on working days.

ROLE RESPONSIBILITIES

- Prepare daily specials, including Sunday Brunch
- Cook food to order during the shift in a timely fashion
- Oversee daily Cafe operations
- Oversee the Café Assistant ordering stock and ingredients
- Manage the Café Assistant and Kitchen Assistant
- Ensure Cafe is kept clean and hygienic and reaches standards set by environmental health
- Ensure high standards of customer service are met at all times
- Any other duty as deemed relevant to the post, and as requested by the Chief Executive
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PERSON SPECIFICATION

Essential

- Creative and dedicated cook
- Level 2 Food Hygiene Certificate
- Proven ability to prepare a variety of cafe and shop foods including main meals, snacks, cakes, preserves
- Experience of cooking to order in a commercial kitchen
- Some experience of running a kitchen
- Supervisory experience
- Ability to work in a small, close-knit team
- Good customer service
- Ability to think quickly and make decisions

Desirable

- Barista training a plus