



### Job Description; Kitchen Staff

**Code;** Kitchen Staff

**Start date;** February March

**Hours of work;** Various Hours available; up to 40 hours per week, **will** include alternate Saturday and Mondays, and weekends. Additional days to cover staff holidays or illness.

**Required experience and skills;** Previous experience in a hotel, Café or bakery is preferred. This position involves a wide range of tasks, from hot and cold kitchen work, alongside pastry and baking. You will be replenishing stock, and following our recipes, food service and cleaning activities according to set procedures. You should also be numerate, with good communication skills.

**Useful qualifications include:**

The 14-19 Hospitality & Catering diploma  
City & Guilds diplomas in professional cookery  
BTEC HND in professional cookery  
A foundation degree in culinary arts  
Any health and safety and food hygiene courses

**What you will do ...** the jobs diverse, with a wide and interesting range of tasks. You will be responsible for ordering stock, preparation of hot and cold dishes, alongside desserts and pastry products, all following standard recipes, procedures and methods. You will be encouraged to develop new menu items for the café, and shop.

You will be required to work in any area of the shop to support the wider team as required, and will be required to maintain the necessary business dress and hygiene standards. There is a thorough cleaning of your work stations and areas on a daily basis, and you will have a keen eye for detail, along with good numeracy skills.

**Desirable experience skills and qualifications;** Previous work in food production an asset, but a willingness to learn most important. You will be passionate about Cheese, Chocolates, Wines and fine foods, and like to share your knowledge.

**You will be;**

- Confident and motivated
- 'Hands on' and proactive
- Work well independently, or contributing to the team
- Have good Inter-personal and communication skills
- Honest and a loyal team member
- Supporter of continuous change and improvement
- Competent to close kitchen and alarm premises

**The ideal candidate will have:-** Previous experience in a similar role

**Duties & Responsibilities;** Responsible for producing food for the shop and café, along with stock management and display as required. You will be focused on delivering consistent, outstanding food and customer service. You will need to have a flexible and positive approach to tasks, work well under

pressure, and enjoy a varied selection of tasks through the day. You will be responsible for opening and closing your section, and the kitchen when required.

As a passionate person, with an interest in artisan food, you will enjoy being a powerful ambassador for the Cheese and Wine Shop kitchen team. You will also be comfortable within The Cheese and Wine Shops culture that reflects The Cheese and Wine Shop is a family business, with a can do attitude. Therefore the ability to think commercially, act with pace and enjoy being accountable and responsible will come naturally.

**Hours; Shop Shifts start at;** 6.00, 7.30, 08.30 or 11.00 but a degree of flexibility is required. Shifts will be between 2 and 10 hours, dependant on Café requirements

**Work environment;** Café kitchen or Shop based, dependent on shifts

**Wages;** relative to experience

**Interested?** Please download an application form and apply to join our team!