

Grub Kitchen Ltd

Job title: Assistant Chef

Days per week: 15-30 hours per week

Short/long term: Seasonal – March-September

Paid/voluntary: Paid – hourly wage to be discussed

We are looking for a reliable and enthusiastic individual with a passion for food to join our fun, vibrant and hard-working team. The role will involve:

- **Cooking** in a busy kitchen (lunch service), working alongside Head Chef Andy Holcroft and serving up to 100 covers per day on busy days.
- **Running the kitchen** when trained-up on Grub Kitchen dishes. **Skills required**
 - A passion for creating delicious, good-looking food.
 - Experience working in busy kitchens.
 - 100% reliable.
 - Calm, polite and kind under pressure.
 - High standards of cooking and presenting dishes
 - Works in a clean and respectable manner – it is an open kitchen with a family customer-base.
 - Own means of transport to get to and from work.

Additional useful skills

- An interest in sustainability and food of the future.
- Up-to-date level 2 Food Hygiene.

There may be an opportunity to combine the Bug Farm Foods and Grub Kitchen roles.

Application deadline: 18/02/2024

To apply for this position please send us an e-mail or cover letter, detailing why you think you would be suitable for the position, and a CV to info@thebugfarm.co.uk. Make sure to say which position you are interested in.