

Chef/Cook/Food Prep Assistant

Reporting to: Head Chef

Overview:

This is a varied and interesting daytime job and the chance for someone with an interest in food and some experience in food preparation to develop a wide range of valuable skills and to further a career in food. Our kitchen prepares dishes for our café and deli from scratch using a variety of both classic and contemporary techniques.

Our award-winning store was opened in 2016 and we're very proud of our impressive growth and success. Now we have become an employee-owned business, providing additional motivation and rewards for our team and making the Great Cornish Food Store an even better place to work.

The role includes:

- Preparing some of our most popular home-made products, such as:
 - salads
 - scones and cakes
 - sandwiches
 - quiches
 - pates, dips and similar tapas style dishes.
- Preparing component parts of dishes such as sauces, stocks, mayo, flavoured oils.
- Preparing raw ingredients such as veg and fruit.
- Keeping food preparation areas clean, tidy and safe; washing up and carrying out routine cleaning and checks.

Skills required for the job:

- Experience of food preparation, in either a domestic or commercial environment.
- An interest in food and ingredients, especially local produce.
- Positive and proactive attitude.
- Team player with good communication skills.
- Ability to stand for long periods and lift and carry/move heavy items.
- Ability to follow instructions.

What the right candidate can expect from the job:

- The opportunity to work for a highly reputable, award-winning, dynamic Cornish business located in the heart of Cornwall.

- The opportunity to work among a strong, friendly and committed team.
- A permanent year-round contract for regular daytime hours.
- Varied and rewarding work in a supportive environment.
- The chance to contribute ideas within a nimble, fast-growing enterprise.
- The chance to learn new skills and develop responsibilities to progress a career.

Hours and benefits:

- This is a full time or part-time role of up to 40 hours a week. We will consider applicants looking for a minimum of 24 hours. Please make it clear on your application form how many hours you are looking for.
- The business is a 7 days a week operation and all positions involve weekend/Bank Holiday work.
- As a rule the hours are rota'd between 7.30am and 6.30pm Monday to Saturday; 8-4.30pm on Sundays. Hours are extended very occasionally to cover special events.
- NO SPLIT SHIFTS; NO EVENING WORK EXCEPT ON EXCEPTIONALLY RARE OCCASIONS.
- Generous staff discount and profit share.
- Free on-site parking.
- Free uniform.
- Wage: £10 per hour for over 23s. Profit share is in addition to this. Rates vary for younger age bands but are always in excess of National Minimum Wage.

What to do next:

If you think you have the right skills and qualities and would like to apply, please complete an application form, available from the store or downloadable [here](#).

Please return the completed form to: jobs@greatcornishfood.co.uk along with an up to date CV of no more than two sides of A4.

If you'd like to chat to us about the job to find out more before making a formal application, please email jobs@greatcornishfood.co.uk with your phone number and CV and we'll get right back to you asap.