



Chef / Assistant Chef

Daytime only, between 2 and 4 shifts per week

We are looking for an exceptional individual to join our catering team to produce and develop the food offering for all catering outlets at Pensthorpe.

Whilst we open 7 days a week, our food service is a daytime only operation, allowing the rare opportunity for a chef to have your evenings free for personal and family time.

About you:

A love of working with food and people, along with a passion for customer service and understanding the importance of good quality is where it begins.

You will have previous experience of working in catering, as you will be preparing food and serving dishes to the most accurate cooking or production technique with minimum wastage. You will always strive for the highest standard of cleanliness, and food hygiene will be paramount.

You will have a naturally communicative personality with plenty of positivity, a sense of fun and adventure and a great team-working ethos.

Your role will be to assist the Catering and Hospitality Manager and depending on your level of experience, work as Assistant Chef or Lead Chef in all areas to ensure we have a smooth-running kitchen at all time, as well as supporting various private events and functions such as weddings and christenings. Whether ready to lead the kitchen or aspiring to that level, you will also be confident to manage the kitchen in the absence of the Chef (days off / holidays) and support two additional catering outlets on site, albeit under the supervision of our Café manager. You'll prepare, cook and plate meals delivering exceptional food standards, follow menu specifications and responding to customer dietary requirements where required. Your experience will have taught you how to work within Health and Safety and Food Safety standards and ensure all working areas are compliant at all times.

About the contract:

This is a permanent contract which requires weekend and bank holiday working, but only occasional evening work for events. Most often your working hours will be between 8am-6pm. Time off can be limited in school holidays as these are our busiest times.

Rate of Pay:

Whether you are a confident Assistant Chef or already operating as a lead / head chef, your rate of pay will reflect your own experience. Please ensure you confirm your current rate of pay in your application to us.

Benefits:

We offer generous staff discounts in our café, shop and when booking private hire events, alongside employer pension, and 30 days holiday (inc bank holidays). We also have plentiful free parking, free park access tickets and a truly unique location set amongst the backdrop of nature. You will also have opportunity to undertake training and learning.

How to Apply:

Please send your CV and covering letter/email to HR@pensthorpe.com or by post to HR at Pensthorpe Natural Park, Fakenham, Norfolk, NR21 0LN

Closing date of **Friday 12th August 2022**