

HTF Cafe – Service Chef / Cook

Are you an experienced Service Chef or Cook that enjoys using fresh local produce in your cooking and would love the opportunity to showcase the meat reared and butchered on our Farm? If this sounds like you then we have a full-time vacancy to work in our Farm Café with no evening or split shifts and every other weekend off!

What we would want from you:

Proven experience as a service chef or cook.

Confidence working with fresh high-quality ingredients and display great chef/kitchen skills (knife skills, hot and cold food prep, cleaning and good hygiene practises.)

A team player who is willing to help across the catering team, who can show initiative.

Efficient with an eye for detail.

A can-do attitude, good time management and a strong work ethic so you can maintain high standards through our very busy periods.

Creativity and food knowledge to come up with interesting and appealing daily specials showcasing the produce and products available in our Farm Shop and to help develop future menu's.

Flexibility to work across the week, including working every other weekend.

The job will involve:

Cooking all orders in a timely way to a very high standard and to consistent quality.

Maintaining excellent standards of food hygiene, adhering to statutory and company policy.

Creating and cooking daily specials focusing on seasonality and what is available in the Farm Shop.

Cleaning the kitchen to ensure exceptional levels of cleanliness in food production and storage areas.

Leading service in the absence of the Head Chef and leading and delegating jobs to kitchen's assistants to ensure smooth running of the kitchen.

Why work at Hollow Trees Farm:

Hollow Trees Farm is a family run business based in rural Suffolk that has been providing local quality produce, access to agriculture and supporting its local community for over 30 years. In our Farm Café we are proud to offer our customers a range of meals from Farmers Breakfasts to our Farm Made Lasagne and Roastie Rolls using meat from our own farm and a plethora of local produce, alongside exceptional customer service. As well as our Farm Cafe, we welcome visitors to our Farm Trail and customers to our Farm Shop where they can buy our meat from the butchery counter, local fruit and vegetables, local cheese and cured meats in our Deli and a wide range of other local and artisan products. Our mission is to create unique opportunities that offer access to agriculture for all, through fantastic food, fun and adventure, education and employment. While our vision is to be the best in everything we do.

Every department creates a unique and special farm experience with quality food, safety, fun and education at its heart. Our team will be fair, honest and respectful to colleagues and customers alike.

Still interested:

If you think you would fit the role and can help us deliver our mission and vision, then we can offer you a full-time role (pro-rata c.44.5 hours a week split over six days one week and four the next), daytime working, no split shifts and every other weekend off with the following benefits:

Competitive hourly wage

A supportive and friendly work environment as part of a close-knit team

20% discount in the Farm Shop

50% discount on-shift and 20% discount at other times in the Farm Café

Free entry to our Farm Trail for yourself and four accompanying guests

Free on-site parking

Opportunities to learn about local farming and food

Potential for career progression for the right candidate

Chef's whites provided and laundered

Schedule:

Monday Off

Tuesday 8am to Finish (usually 5pm)

Wednesday 8am to Finish (usually 5pm)

Thursday 8am to Finish (usually 5pm)

Friday 8am to Finish (usually 5pm)

Every other

Saturday 8am to Finish (usually 5pm)

Sunday 8am to Finish (usually 4.30pm)

Flexibility to change hours and days occasionally to help cover staff absences

To apply please send or CV and a covering letter to hr@hollowtrees.co.uk