

The Guardhouse Café, Berry Head



Job Advert: Café Chef

We are looking for several chefs to join our team for the 2019 season in our friendly, award-winning café. We need some experienced chefs but are also open to applications from less experienced or apprentice chefs who love food.

Starting dates:

- **March 2019**
- **May 2019**

The roles are until at least 3/11/2019 with opportunities to extend until 1/11/2020 or beyond.

Full-time or part-time roles available to suit candidates, averaging 20-50 hours per week.

Starting pay £7 - £9 per hour depending on age and experience, with the target of this **rising to £9.25 per hour by the middle of 2019** (plus holiday pay and pension contributions)

Hours vary each week; school holiday and weekend day-time shifts (and occasional evenings) will be required in addition to weekday shifts.

Travel to Berry Head is required – please note that public transport options are limited.

Why work with us?

Our café, located in one of South Devon's most beautiful settings, has grown significantly in the last 5 years, and has won several accolades including Taste of the West "South West Café of the Year" this year. Our breakfast and lunch food offering (and our occasional evening meals) are at the core of what we offer. Under head chef Stacey, our team of chefs balance high speed, high pressure food service with attention to detail and quality. They share a love of food and use local suppliers to create unusual seasonal specials. Almost everything we sell is homemade.

We have a strong focus on work/life balance within our team; we would try to fit work around your life, for example: (a) some flexibility in your working days / hours; (b) some days off at busy times including over Christmas; (c) the opportunity to take holidays throughout the year, as long as these fit in with the café's busy periods and other staff holidays.

Unusually for chef jobs, we are able to offer almost entirely daytime hours.

We have a passion for excellence. We serve top quality food and drinks, made with love and skill, and worthy of the beautiful environment of Berry Head. We are a bright and enthusiastic team and always looking to improve what we do. Could you fit in?

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Guardhouse Café

Berry Head Nature Reserve / Brixham / Devon / TQ5 9AW
01803 855778 / www.guardhousecafe.com

The role

We are looking for chefs to join our strong kitchen team for the 2019 season and also to cover maternity leave, with the first vacancy starting immediately.

The chef role involves working in our busy open-plan kitchen, preparing and cooking our quality café menu at high speed and under pressure. All our chefs are involved in preparing our seasonal specials, soups, other home-made dishes as well as breakfast and lunch services. We also run themed evenings on Fridays for around half the year and there may be opportunities to work in these, including developing menus. The role also involves supervising less experienced cooks and maintaining our 5* food safety rating.

Like all staff, incredible friendly customer service is a key part of this role as well.

You will be:

- Experienced at working in high pressure, high speed kitchens. At peak capacity we cook over 50 meals per hour from a small kitchen, in full view of the café's customers.
 - NB. We also have roles available for less experienced or apprentice cooks who have a passion for food and would like to work alongside our chefs to develop their skills.
- Passionate about food
- Calm under pressure
- A hard worker
- Passionate about excellence, striving to learn and improve
- Friendly and outgoing, confidently able to chat with our customers (our kitchen is much more integrated in the whole of the café than a typical restaurant kitchen)

You must be available to travel to Berry Head, and to work flexible shifts including weekends and school holidays.

We are able to offer part- or full-time work to suit the candidate (NB hours will fluctuate in bad weather but there is always chance to make up any lost hours in sunny periods). The vacancies all continue until the start of November 2019 and we hope to be able to offer some chefs positions beyond this.

Application process

Please send your CV to recruitment@guardhousecafe.com. In the body of the email, please cover the following points:

1. Why do you want to apply to work with us?
2. What would you bring to the team?
3. Please suggest a local, seasonal dish you'd put on our café specials board this month.
4. Please tell us about a themed evening you'd like to run in March.

We will respond to all applicants.