

## The Guardhouse Café, Berry Head



### Job Advert: Experienced Café Chef

**Wanted: an experienced chef to join our friendly team, in our award-winning clifftop café. This is a full-time, permanent role (or finishing in January 2020 if the candidate prefers).**

**Starting by 10/3/2019 at the latest. We would prefer a start date (perhaps part time initially) between 1/2/19 and 1/3/19.**

**Full time (average 35-45 hours per week) until January 2020, or permanent. NB hours in the winter months may be slightly reduced but still average at least 30 hours per week.**

**Starting pay £8.50 - £9.50 per hour, with the target of this rising to £9.75 per hour by the middle of 2019 based on performance. In addition we pay holiday pay and pension contributions.**

**Hours vary each week; school holiday and weekend day-time shifts** will be required in addition to weekday shifts. Most shifts are daytime hours (between 8:30 and 18:00); some Friday evening shifts will be required.

**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](http://www.guardhousecafe.com)

## **The role**

Our chefs work in our busy open-plan kitchen, preparing and cooking our quality café menu at high speed and under pressure. They are all involved in preparing our seasonal specials, soups, other home-made dishes in addition to daily breakfast and lunch services. At different times of year we can have just one chef running the kitchen, or four working alongside each other.

You will be able to quickly learn our menu and thrive in this busy environment, meeting the required levels of speed and quality. You'll be confident to run the kitchen alone, and also to work as part of a team of chefs on busy days. You'll be involved in helping less experienced staff to develop their skills. You'll share responsibility for maintaining our 5\* food safety rating.

Our specials board changes approximately every six weeks and you will have the opportunity to develop new seasonal breakfast and lunch dishes for this purpose.

We also run themed evenings on Fridays for around half the year. There will be opportunities to be one of the two chefs running these evenings, including chances to develop your own entire evenings.

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

### **You will be:**

- Experienced at working in a high pressure, high speed kitchen. At peak capacity we cook over 50 meals per hour from a small kitchen, in full view of the café's customers.
- 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.

You will be available to work 5 days a week, between 35-45 hours per week in good weather. Hours will fluctuate in bad weather but there is always chance to make up any lost hours in sunny periods.

### **Application process**

Please send your CV to [recruitment@guardhousecafe.com](mailto: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.