

## The Guardhouse Café, Berry Head



### Job Advert: Café Chef

**We are looking for a talented, friendly & outgoing chef to join our team for the 2019 season in our award-winning café. You will have at least one year's experience in a busy kitchen.**

**Starting early or mid April 2019** (later start may be possible). **Seasonal role until 3/11/2019.**

**Full time (5 days / 35-40 hours) OR part time (4 days / 25 hours)** available to suit the candidate.

**Starting pay £7.50 - £9 per hour** depending on age and experience (plus holiday pay and pension contributions)

**Almost entirely daytime hours, including school holiday and weekend day-time 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" in 2018. 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. 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?

### **The role**

We are looking for a chef to join our strong kitchen team for the 2019 season, starting ASAP.

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.

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

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**Guardhouse Café**  
Berry Head Nature Reserve / Brixham / Devon / TQ5 9AW  
01803 855778 / [www.guardhousecafe.com](http://www.guardhousecafe.com)

## 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. We are looking for applicants with at least one year's experience.
- 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 vacancy is on a seasonal basis until the end of October 2019. It may be possible to extend the contract beyond this but we can't guarantee this at this time.

## 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 during the Easter holidays.

We will respond to all applicants.