

Chef Job Description

Job title	Chef de Partie
Place of work	Fodder at Great Yorkshire Showground, Harrogate HG2 8NZ
Hours of work	40 hours per week working 5 out of 7 operational days of the week with weekends as an essential feature of the role.
Salaries and benefits	Competitive salary, 6% employer contribution to pension scheme (Group personal pension scheme), 34 days holiday – inc bank hols, subsidised private healthcare scheme, Life assurance of x4 annual salary.
Line manager	Head Chef

Background information

Fodder is the home of tasty, local, food based on the Great Yorkshire Showground in Harrogate.

Fodder sells the very best food and drink from Yorkshire; with a fully stocked butchery counter, a deli counter laden with fresh pies, pasties and amazing cheese. Fruit and veg straight from the farms and lots of lovely jams and chutneys alongside freshly baked local bread and mouthwatering cakes. Fodder also has a lovely cafe which serves everything from a full Yorkshire Breakfast through to cream teas and an extensive lunch menu.

Fodder is run and championed by the Yorkshire Agricultural Society and acts as a shop window for local farmers and producers giving a crucial local market for their produce. The shop is Britain's first charitable food hall with all profits re-invested to benefit the rural community. Fodder is dedicated to delivering the best possible service to its customers. In fact, we have regular mystery shopping reviews to help maintain their high standards of customer care.

Job purpose	To work as part of a busy team to run a successful Food Service throughout the day and occasionally for special evening events.
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Additional information	The Café provides 80 covers, plus 20 outdoor covers in the summer
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Principal Duties

- To work as part of a busy team to run a successful Food Service throughout the day and occasionally for special evening events. In addition to prepare food to be sold in the shop and deli and helping in Fodder on the Hoof.
- Prepare, cook and present food in a timely manner ensuring consistency and high quality. The Chef will have a good understanding of margins.
- Be prepared to work hard in a small but close team and share their passion for great food and service.
- To work with the Head chef to manage stock surpluses and use them to prepare daily specials for the café and for customers to buy in the shop.
- To prepare food for sale in the shop, deli and Fodder on the Hoof is a key element of this role and for the financial success of Fodder.

- Ensure that all aspects of environmental health, health and safety, cleanliness, food, fire and other legislation is adhered to in the Kitchen. Health and safety and food hygiene is a priority.
- Observe all relevant Health and Safety and EHO legislation to ensure all working practises and processes reflect best practise.
- Provide on-going support to the Kitchen and café team by working in a polite, efficient and friendly manner.
- To help with daily cleaning and oversee planned maintenance of all Kitchen premises and equipment.
- Any other appropriate duties which may be added from time to time.

Person Specification

Experience required

The Chef will have considerable experience in working within a team to run a successful food service

Skills and aptitude

- Demonstrate considerable experience in working within a team to run a successful food service
- Preferably have a Food Safety qualification
- Be a hands on part of the working team
- Adhere to agreed food preparation, cooking and presentation standards
- Have a passion both for cooking and serving good food
- Demonstrate the ability to effectively present food and respond to questions from clients, customers and the general public
- Have good oral communication and negotiation skills
- Be able to prioritise, manage multiple priorities, and meet deadlines
- Have the ability to organise multiple details and cope with stressful situations in an effective and appropriate manner
- Demonstrate good Customer service skills
- Have excellent Health, safety and food awareness.
- Possess good team working skills to work with other staff in the business

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