

Café Chef at Urban Green Café

Would you like to work in a green space, for an ethically focused charity, providing freshly prepared dishes using local suppliers and creating daily specials for our café and events?

A rare opportunity to become part of a talented team building on the first year's success.

We are seeking to appoint an experienced and enthusiastic chef. You will ensure the seamless day-to-day running of the café kitchen and deliver high standards of food preparation and service. Potential for future input into upcoming seasonal menus for the right candidate.

Job Title: Full time Chef 37 hours per week with potential for development and training.

Hours: Mutually agreed hours, with shift patterns in accordance with café opening hours. This role will be straight shifts, potentially 10am – 6.30pm or 8.30am – 3.30pm and will involve work on weekends and Bank Holidays as well as occasional early evening events in the café.

Salary: Wage dependent on experience but with added benefits including generous holiday package and share of gratuities.

Experience: Two years experience at chef de partie level desirable.

You will have experience running a section, preparing fresh food to order and preferably experience in working with a wood fired pizza oven but training can be provided. An interest in further training and development and experience with a diverse range of menus is an advantage as well as a working knowledge of food safety level 1 & 2 and kitchen health and safety requirements.

The role is classed as a full-time position with hours to be mutually agreed at the selection process. We currently expect the role to commence by mid to end March. You will be working alongside the team at the café in Exhibition Park.

Interviews: w/c 28th February 2022

How to Apply

Please fill out the application form available on the website at urbangreennewcastle.org or send a c.v. directly to the café at café@urbangreennewcastle.org

Person Specification

Job Title: Café Chef

Category	Essential	Desirable
Skills, Knowledge and Aptitudes	<p>Ability to work on own initiative without supervision.</p> <p>Proven interpersonal skills – able to develop good working relationships, enjoy meeting and working with people at all levels and from diverse walks of life.</p> <p>Have a comprehensive understanding of the café menu and a keen interest in local food and drink.</p> <p>Working knowledge of health and safety regulations and requirements.</p>	<p>Work within established guidelines and operating procedures, ensuring up to date knowledge on regulations relating to health and safety at work, food handling and hygiene.</p>
Qualifications and Training		<p>Food Hygiene or Food Handling Certificate but full training can be given.</p>
Experience	<p>Experience working in a cafe/restaurant or similar hospitality venue.</p>	<p>Trained chef or previous catering experience advantageous.</p>
Disposition	<p>A pleasant personality with a sense of humour and the ability to establish a rapport with a wide cross section of society.</p>	<p>Energy and persistence to see tasks through to successful completion and able to work additional hours when necessary.</p>
Special Requirements	<p>Right to work in the UK.</p> <p>Able to work evenings and weekends, as required.</p>	<p>Driving Licence desirable</p>