

Events Chef

Is your work-life balance suffering as a Chef?

Do you enjoy working as a Chef at events but hate the travelling?

Are you sick of cooking the same dishes and stuck in a windowless hot kitchen environment day in day out?

How about working in an amazing farm-based venue with stunning views, a well-equipped kitchen in a friendly environment where each day will be different. Working the hours of an Events Chef but in a permanent kitchen.

If you'd love to work in a place where you will be treated like a member of the family and a role with flexibility then we want to hear from you.

The Wellbeing Farm specialises in providing fun, unique and sustainable weddings and events. We have big ambitions with an already jam-packed calendar, we need support to realise our dreams. We need an experienced Events Chef with a passion for home-made food and using local ingredients to maintain and strengthen our foodie reputation.

Having won the UK Wedding Events Team of the Year at the Wedding Industry Awards, we are experiencing exponential growth in terms of bookings and reputation. As a result, we are looking for an amazing experienced Events Chef who will work with our Executive Chef, to be responsible for the food delivery side of our venue.

You will liaise with our Event Coordinators to deliver amazing dishes using the freshest of local ingredients including our own family butcher's. From BBQ's to fantastic vegan food we want a Chef who is skilled and versatile with attention to detail and where the food looks as good as it tastes.

This is a unique role for an enthusiastic and creative Chef. The successful candidate will be seeking a role which provides them with a diversity of experience, the chance to work in a unique environment which values field to fork style of delivery and the opportunity to make a name for themselves.

If this is you, we want to hear from you...

Application process:

We work alongside strong family values – if you think your values would fit with ours – we'd like to meet with you.

Please send us a cv and cover letter to Recruitment@thewellbeingfarm.co.uk telling us why you are passionate about working at The Wellbeing Farm and why you feel The Wellbeing Farm would be the right employer for you based on our values. Please also include your full career history, current salary and notice period.

Information visits and meetings encouraged

Close of application: 5 April 2021

Shortlisting: 6-8 April 2021

Video interviews: Friday 16 April 2021

Physical interview: Friday 23 April 2021

Ideal Start date: Mid May 2021 (flexible)

Responsibilities – Events Chef

- Planning and preparing all elements of the menu.
- To maintain, develop and exhibit a solid knowledge of food products and to skilfully apply relevant cooking techniques.
- With the Executive Chef to continually improve the food offering and event management – creating new ideas for menus and food preparation in line with the style of the company and documenting recipes as appropriate.
- To take a lead on the costing of functions, menus and beverages. To calculate the costs of each wedding / function and to advise the Functions Delivery Manager on pricing and profit calculations from each event. To implement processes and systems to cover: food ordering; portion control; menu development etc... to ensure that The Wellbeing Farm makes a profit in every activity.
- To ensure food is prepared in accordance with the recipe, food hygiene and allergen control requirements.
- To liaise with the Event Coordination team to prepare event plans and to order ingredients / supplies accordingly.
- To oversee the cooking and assembly of dishes - delivering dishes and banquets for weddings, corporate events and private parties in line with the event schedule.
- To effectively communicate with the front of house team on event days in order to ensure smooth running of events.
- To be responsible for food safety checks and maintain documentation in line with legislative and best practice requirements.
- To work with the Managing Director and Executive Chef to continually improve the food offering and event management.
- To maintain food storage areas.
- To perform clean down / washing up duties as necessary.

The range of duties and responsibilities outlined above are indicative only and are intended to give a broad flavour of the range and type of duties that will be allocated. They are subject to modification in the light of changing service demands and the development requirements of the post holder.

Hours of Work: Full time– flexible as to the needs of the business. Will involve weekend and evening working.

The Person Specification – ESSENTIAL SKILLS AND EXPERIENCE:

- A strong knowledge and love of food and will have an understanding of the events catering environment. You will have the drive to own the menu, the kitchen and the event as your own – to make your mark, implement and try new formats and continue to help us grow our foodie reputation
- Minimum of 2 years Chef experience
- To produce high quality food in large quantities, every dish served should be beautifully presented
- Have the ability to create bespoke vegan dishes
- Flexible with regard to working hours
- Food Hygiene level 3 qualification with a good knowledge of food safety and allergens
- Excellent verbal communication skills and an ability to lead a team and effectively communicate with clients
- Able to work in a team on prep tasks as well as managing events.
- Experience of stock ordering and event planning and ability to work in a set GP percentage and be able to control stock and wastage

- A flexible person with a positive attitude is essential and a love of variety and different menus as well as a desire to forge a career within a successful company
- This would suit a competent and ambitious sous chef or senior sous chef
- Must be able to work under pressure while maintaining a positive attitude
- Professional in appearance and presentation
- We want people who will respect and protect the magical place we work in – it's up to all of us to look after the environment and never take it for granted.
- Clean driving licence and car owner essential

Are we right for you?

While we don't have a typical employee, there are some specific qualities and traits that we look for – enthusiasm and a genuine passion for hospitality goes without saying! We have pulled these qualities into a set of company values which we will recruit to:



TEAM WELLBEING VALUES

THE 5 P'S

- **PROFESSIONAL**
 - We are fun but professional when we have to be
 - We stay calm under pressure

- **PERFECTIONIST**
 - We finish the job
 - We ask for help when needed
 - We keep the farm tidy
 - We use our initiative and common sense to ensure we complete the necessary tasks

- **PERFORMANCE**
 - We are a terrific company to work for and we all work toward business growth
 - We believe in helping each member of our team to be awesome and we love creative, innovative team members
 - We only hire people who are committed to doing something exceptional and are competitive

- **POSITIVE**
 - We are open, honest, truthful with integrity
 - We show respect for colleagues and the business

- **PASSIONATE**
 - We have a can-do attitude – We embrace change and opportunities
 - We have a good sense of humour
 - We look after your health, wellbeing and safety
 - We embrace sustainable practices

THESE VALUES UNDERPIN OUR BUSINESS AND TEAM CULTURE AND WE RECRUIT TO THESE VALUES AND MEASURE YOUR PERFORMANCE AGAINST THESE VALUES



... and now for the good stuff!

We are passionate about our staff and their development. We work hard to ensure you enjoy your job and in addition to excellent training, learning and development opportunities, we offer:

- Competitive salary (Circa £25-28,000 based on 40 hours per week)
- Profit incentive scheme for exceeding targets
- Flexible and social hours – expectation would be to work the events calendar including weekends and evenings
- For the right candidate, there is the opportunity for end-to-end event management. Starting with initial client contact, event planning and seeing the whole thing through with responsibility for the event delivery.
- Tips
- Job share opportunities considered
- 28 days annual leave (including bank holidays and Christmas Day and Boxing Day)
- Opportunity for hybrid working
- Further professional training and development offered
- Meals during functions and events
- Uniform
- Free car parking
- Pension (after qualifying period)
- Working in a friendly environment which encourages work-life balance
- Celebratory 'Birthday Box' on your birthday
- But mostly, we offer the chance to join our journey and to become a part of our incredible team including the opportunity to mingle with Llamas!

As The Wellbeing Farm is a small business, all employees must be flexible with their duties; from time to time you will be asked to participate in tasks that are not in your job description. This can include cleaning etc.

This job description will be subject to periodic review and amendment in accordance with the needs of the organisation.

All employment will be subject to a three-month probationary period.

Health, Safety and Security:

- It is the responsibility of each employee to familiarise themselves and comply with the Company's procedures and systems on health and safety and licensing regulations including Covid-19 related rules.
- While the Company will take all reasonable steps to ensure the health and safety of its employees, health and safety at work is also the responsibility of the employees themselves. It is the duty of each employee to take reasonable care of their own and other people's health, safety and welfare and to report any situation which may pose a serious or imminent threat to the wellbeing of themselves or of any other person. This includes the wearing of personal protective equipment provided or required, temperature screenings, social distancing, sanitisation and cleaning procedures.

Training:

- Managers are required to take responsibility for their own and their staff's development.

- All employees have a duty to attend an induction and all mandatory training sessions as required by the organisation.
- You will be expected to undertake CRB clearance as part of undertaking this role at the farm.