

Full-time Chef De Partie £24,000 per annum

We're back into wedding season and we need additional Chef support for our fun and friendly exclusive venue.

We need a Chef De Partie working full-time hours (circa 40 per week) to help us deliver event-based catering for weddings, parties and corporate events. We are on track to be one of the first hospitality venues in the country to achieve BCorp status – this means we truly value staff, stakeholders and the local community.

You will have supported career development, work-life balance and take home an honest salary. We also have numerous other benefits including working with bow tie-wearing Llamas!

The right candidate will have good communication skills and have a genuine interest in quality food with exceptional cooking ability. Your role will include prepping for events, cooking at weddings and corporate events.

You will have the opportunity to master butchery skills, help develop our kitchen garden and polytunnels and be based in an amazing location in the heart of Lancashire, yet convenient for Bolton / Blackburn and located close to the M65 motorway.

You will have a good kitchen experience but we will also give you skills and experience in all elements of cooking including pizza making, BBQ, patisserie, meat cookery, butchery, vegan and vegetarian cooking.

Flexible working hours, good rates of pay and a good work-life balance – candidates must be willing to work evenings, weekends and bank holidays.

Car owner essential due to rural location.

Progression and development opportunities

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.

Ideal Start date: Immediate

The range of duties and responsibilities outlined below 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: 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.
- Minimum of 2 years' kitchen experience
- Food hygiene and safety qualifications
- 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
- Able to work in a team on prep tasks as well as cooking for events.
- Must be able to work under pressure while maintaining a positive attitude
- Professional in appearance and presentation
- Reliability is critical
- 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:

- Full time salary (circa £24,000)
- No split shifts.
- Flexible and balanced / social hours – expectation would be to work the events calendar including weekends and evenings, but you will have many evenings off including Christmas and New Year!
- Family ethos
- Tips
- Job share opportunities considered
- Paid holidays
- 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.