



Job Description: Cook / Chef

Want to make a difference to someone's day?

Come and join our friendly team, within 'The Pantry' - it's where we hope that everyone leaves us a little happier than when they arrived.

We care about our staff, customers, local community and where we live.

We are an independent café / multi-functional venue with a great local reputation serving up delicious home cooked exceptional quality breakfast, brunch, lunch and afternoon teas, with a busy take-away trade of barista made coffee, speciality tea and delicious cakes, pastries and other treats!

We are looking to build our kitchen team with a chef / cook. This is a full time role including evenings and weekends.

As chef / cook, you will work alongside the Front of House team to deliver great food, fresh to order while also taking responsibility for food safety and exceeding customer expectations!

The applicant will be friendly, good with people, prepared to work hard in a busy environment and be supportive of colleagues. An interest in ingredients and food trends is important. The successful individual will have:

- A passion for fresh, home cooked food
- Good communication and people skills - you will be joining a small, close-knit team
- Food hygiene/Allergens/H&S qualifications
- Order and stock management skills
- A flair to create menus that are both delicious and a feast for the eyes

This role starts at the minimum 30 hours per week, 8:30am – 2:30pm, 5 days a week. Predominantly a day time only role, although there is a requirement to be flexible to work evenings and weekends, however this is depending on business needs.

We are offering £11.00 per hour, which will be reviewed at the end of your probationary period, a company pension, pro-rated holiday entitlement (full time equivalent of 30 days a year, including bank holidays), access to training and development and we have a well equipped kitchen.

This is a fantastic opportunity for the right individual to join a friendly business with sustainability, excellent service and fresh local produce at the heart of our offering.

Application process:

Please complete the Application form for all roles on the 'opportunities' section of our website – [http://www.bridgescentre.org.uk/](http://www.bridgescentre.org.uk) and send to Amy.McDougall@bridgescentre.org.uk or by post to Amy McDougall, Drybridge House, Monmouth, NP25 5AS.

Application deadline: Friday 8th April 2022

Shortlisting on: Wednesday 13th April 2022

Interview date: Week commencing 25th April 2022

Start date: ASAP

Please note it is not our policy to provide feedback to candidates who have not been shortlisted for interview.