

CHEF DE PARTIE JOB DESCRIPTION

Here at the Taproom & Kitchen, we want people to be able to come and have an excellent time with us no matter what their trip entails, whether they are coming to the shop to stock up on some beers, popping in for a quick drink or coming with friends and family for a great meal!

The job role will include unpacking and storing deliveries, keeping the kitchen clean and tidy and helping with food preparation.

You will follow all health and safety procedures to ensure a safe working environment for yourself, your team members, and all guests.

The Taproom & Kitchen is open 7 days a week. We are located on the site of Renegade Brewery, in the picturesque village of Yattendon. We pride ourselves in using local suppliers and fresh produce.

Preferred skills and experience

- To be comfortable working in a fast-paced environment
- To be able to remain calm under pressure and at busy times
- To be confident in communicating to your peers to always ensure a smooth service
- Experience of preparing & handling food
- Excellent attention to detail
- Level 2 food hygiene training desired

Role and responsibilities

- Cooking & preparing food to the Head Chefs specifications
- Keeping the kitchen clean and tidy
- To abide by the appropriate health & safety regulations.
- Food preparation before and during service.
- Support team with daily duties.
- Assist with unloading of deliveries.

What we do for you

- Free meals on duty
- Discounts in our Shop & Taproom
- Beer allowance
- Company wide staff member of the month scheme
- Training

Full time week - 45 hours over a 4 day week, weekend working required

