**Farm Shop Cook/Chef**

**LOCATION:** Primacy Meats Food Village, Bangor

**REPORTS TO:** Head Chef/ General Manager

**HOURS OF WORK:** 42.5 hours approx per week, extra hours may be required to meet job demands

Permanent position

**DAYS: 5**day week, covering 5 shifts Monday to Saturday 7am – 3.30pm, aim to facilitate every 3rd Saturday off

**SALARY**: £22,000 plus

**We are closed Sundays and the role does not involve any evening work. Flexibility is required for working week Mon-Sat.**

**OVERVIEW:**

If you enjoy being busy.....Are you a good all-rounder? .... then this is the job for you. To maintain the excellent standards already achieved we are looking for a dedicated team player that will share our commitment to providing a first class product to our customers.

**PURPOSE OF JOB:**

To work as part of the Farm Shop Catering Team and produce food of a high standard in a timely manner.

**KEY DUTIES AND RESPONSIBILITIES**

* General Food prep and Cooking in a busy Farm Shop kitchen
* Making Pies/Deli items and ready-made meals for Farm Shop and other outlets
* Handcrafting desserts, traybakes, scones etc to a high standard
* Preparing food to order
* Ordering supplies
* Cleaning duties
* Maintaining haccp records
* Other duties as required

**PERSON SPECIFICATION:**

The successful candidate will have had a minimum of two years’ experience in a similar role/environment

* Is motivated and hardworking with a flexible attitude to work
* Capable of fitting into an established team and working as part of that team
* Physically capable of carrying out the duties
* Experienced in cooking to order in a busy environment
* Capable of producing pies and other deli products on a large scale
* Capable of creating and decorating desserts, traybakes etc. to a high standard
* Consistently high standard, good multi tasker
* Good understanding of verbal and written english
* Reliable and a good timekeeper.

**PLEASE NOTE:**

Please provide an up-to-date CV.