

Talented chef wanted for new health food café opening in Cheltenham

K & Co is a new and exciting health food café, the first in a chain, that will be opening soon in Cheltenham aiming to inspire and encourage a healthy lifestyle through serving deliciously nutritious food.

We are looking for an inspired and motivated chef able to work independently in the kitchen and develop our café menu and diet boxes for an on-line ordering service. You should have a passion for healthy food and be completely comfortable working autonomously.

What we need from you is to...

- have at least one years previous experience in a commercial kitchen role preferably within a similar café environment
- be super organized, punctual and reliable
- enjoy working as a team and help to evolve our brand
- be open minded with a sense of humor and friendly personality
- have experience with ordering and dealing with suppliers
- be self motivated and comfortable working alone
- have an understanding of current food trends served in deli bars and health food cafes
- be familiar with food ordering and receiving deliveries
- be familiar with stock organization, rotation and control
- have a passion for creating nutritional & seasonal salads/soups/quiches etc
- be able to bake healthy muffins, cakes and "indulgent treats"
- ideally have an interest in health, but not essential
- have a comprehensive understanding of health and hygiene laws and best practice - Food Safety & Hygiene Level 2 would be beneficial.
- recipe scaling and costing
- be fluent in English (written and spoken) and eligible to work in the UK
- can commit to K & Co for a decent length of time

In return we'll give you...

- good starting salary
- work life balance; social daytime working hours, no split shifts
- bonus scheme available to all employees
- a friendly, fun and inspiring place to work
- a chance to get in a new business at the start
- upwards promotion opportunities through the company as we grow
- an opportunity to develop your skills and give creative input

If you are a fully trained Cordon Bleu chef, that's brilliant, but you don't need to be! You do need to be comfortable in a commercial kitchen, have loads of passion and creative ideas you can bring to the table!

If this sounds like you then send your CV and tell us about that special skill you can bring to our team to carol@carolscott.co.uk

We look forward to hearing from you!