

NEW VEGETARIAN CHEF FOR A NEW INDEPENDENT CAFE IN WINCHESTER

Thrive Cafe and Wellbeing is a brand new cafe opening in the suburbs of Winchester, Hampshire selling Wholesome and Nutritious Vegetarian Food.

We are looking for a passionate Chef who loves to cook healthy dishes with fresh, local, seasonal ingredients to lead our kitchen.

This is an independent cafe start up which provides a great opportunity for you to grow with the business from the beginning - suggesting new recipes and catering for retreats, events and supper clubs.

You must be confident in the kitchen working with alternative gluten free flours, healthy fats such as coconut oil, nuts and seeds but be able to make your dishes appealing and accessible enough to attract a traditional customer whom are curious about eating more healthy.

The cafe is a 30+ covers and has been beautifully decorated to create an organic feel.

Our aim is to be 30% Gluten Free, 30% Local and 30% Organic and link with the community as much as possible in order to create a sense of wellbeing through food, connection with like minded people, yoga classes, mindfulness, workshops / retreats.

You don't necessarily need to be 100% vegetarian yourself, but you must have a talent for preparing delicious, contemporary plant based foods, salads, gluten free cakes.

This exciting role will suit a passionate individual with motivations beyond the usual career trajectory. We are seeking someone genuinely motivated to 'make a difference' through their work and really be part of the community.

Benefits

- Independent Start Up with lots of support
- Chance to make a name for yourself in the veggie / health sector
- Small but very passionate team
- A fun and rewarding working environment
- Great hourly rate

Skills and requirements :

- **MUST HAVE COMMERCIAL KITCHEN EXPERIENCE!!!**
- Change the menu seasonally
- Up to date knowledge and genuine interest/ passion for vegetarian food and supporting the community
- Great team worker

- Ability to work at speed and under pressure and fun sense of humour

Responsibilities:

- Source suppliers and negotiate terms
- Order and manage stock rotation
- Maintain kitchen / food hygiene standards and follow processes
- Inform servers of Allergies / ingredients on a daily basis

Hours:

Approx. 30 Hours per week

Hours and Days to be discussed (early starts - early finishes)

Cafe opening Times - Mon to Sat 8am to 4.30pm

Start Date:

ASAP

HOW TO APPLY:

Send a copy of your CV & Covering Letter stating your experience of cooking veggie food and why you think you would be right for this role.

Email amanda@thrivecafeandwellbeing.co.uk Tel: 07541 830056

Job Type: Part-time

Salary: tbc

Required experience:

- Chef / Cook: 2 years