
Job Description

Brunch Chef Advert

Hot Numbers Coffee Ltd is a vibrant and independent coffee roasting business serving fresh and exciting food at our three busy cafés in Cambridgeshire. Our Roastery Café in Shepreth is also the base for our commercial bakery and pizzeria.

We are looking for creative and efficient individuals to join us at our cafés on Trumpington Street and Gwydir Street, Cambridge. We are a continually expanding kitchen looking for passionate, hardworking chefs to help us produce the highest quality dishes.

Main Duties and Skills:

- Food preparation of our daily menu items
- Cooking our brunch menu to order
- Maintaining excellent food presentation
- Maintaining a high level of food safety and cleanliness
- Stock control and management
- Ordering and receiving deliveries

Person Specification:

- Experience of working in a food preparation environment
- Skilled in multi-tasking and time management
- Adhering to SFBB standards
- Passion for food and an understanding of modern brunch
- Enthusiastic and engaged with an ability to cope under pressure

Work Benefits:

- Variety of shifts patterns (early and late starts) with no split shifts
- Option to cross-train between kitchen and bakery
- Actively encourage product development
- Innovative Kitchen and Pizza Menu
- Free lunch and hot drinks on shift
- Discounted food and retail products for staff at all three cafés
- Friendly and vibrant team

Hours of work:

Ability to work early mornings and weekends is a must. Our kitchen shifts start from 6.30am with later shifts available on our twice-weekly pizza nights at The Roastery. Our standard contracts are 40 hr/week over 5 days, to be negotiated with the successful applicant. We operate as a business seven days a week. We work on a scheduling rota which means successful applicants may work at both of the two inner city stores regularly.

Successful candidates must be able to work independently or as part of a team and should have a flexible approach to the job, with excellent time keeping standards and attention to detail being critical. We are looking for someone who takes pride in their work and the products that they produce. Previous experience in a professional food environment is desirable, however in-house training may be available to promising applicants without experience.

Hourly Rate: Negotiable dependent on experience.

Job Types: Full-time, Permanent