



## **JOB DESCRIPTION FOR CHEF**

### **Hours**

Approx. 28 hours per week  
Including occasional full-time cover (up to 42 hours per week)

### **Wage**

£8.10 per hour  
Lunch, coffee and tea included

### **Duration**

Ongoing pending 1 month trial period

### **Job description**

The Project Café team are looking for a lead chef for its busy and thriving community café in the centre of Glasgow. This is an opportunity for someone who is looking to be part of a fantastic small team making a positive difference through serving thoughtful and creative vegetarian food.

The candidate must have a strong knowledge of working with fresh and seasonal vegetables on a daily basis. The café's menu changes each day and is created around a set menu template. We are looking for someone who can work in a self-directed manner and who is also able to work collaboratively within a team.

### **The Role**

- To create a fresh, vegetable based menu using local and organic ingredients and produce on a daily basis
- Occasional external or in-house catering
- To maintain the kitchen in an organised and functional manner; clean, tidy, safe and hygienic at all times
- To maintain HACCP systems
- To communicate with the front-of-house team the details of the menu, ingredients and allergens, and how the food should be presented and served
- To place orders with our suppliers on a weekly basis
- To communicate effectively with the team regarding orders, stock and menu
- To, on occasion, work with a volunteer guiding them to help you prepare the daily menu

It is important to share that this role is unique in its opportunities and boundaries of the produce that is available seasonally, which lends itself to using your own creativity in response to the parameters. You will be working in close proximity within a small and supportive team, and at the same time self-motivation and self-direction along-side self critique is needed to produce consistent and beautifully tasting food. You will be in direct contact with producers and suppliers, which is a vital part of bringing awareness to locality and season and brings appreciation to the uniqueness of working with such carefully grown produce.

**How to apply**

This position is for immediate start so you are invited to submit a CV along with a cover letter outlining why you would love to join this team to [theprojectcafe@live.co.uk](mailto:theprojectcafe@live.co.uk). We will get back to you to invite you for a short informal chat and potentially arrange one unpaid trial shift in the kitchen with the current chef. Thank you and we look forward to hearing from you!