

Job Description – Chef, Made In Oldstead

Overview:

We are looking for a talented, forward-thinking chef with at least two to three year's kitchen experience. This is to join our team as part of Made In Oldstead, a premium at-home delivery service from Michelin-starred chef Tommy Banks and the team behind The Black Swan at Oldstead and Roots York.

This role is crucial in the smooth running and delivery of three and five-course food boxes sent weekly, oven-ready. In this role you will work as part of a kitchen team to execute and deliver exciting and innovative menus in a large-scale format to our customer base across the UK.

The Role:-

- Preparing and cooking high-quality dishes, that are transportable and easy to finish at home.
- Ensure the smooth-running of your part of the production process, working closely with your team to execute.
- Assisting senior chefs where required in creating new menu items, recipes and developing dishes.
- Ensure company production unit guidelines are followed.
- Ensure cleanliness of production equipment and production area.
- Accurately and correctly prepare ingredients.
- Ensure efficiency in the work you carry out, keeping organised and maintaining our high standards of production.
- Carry out any other duties reasonably requested by a member of the Management Team.

The benefits of working with us:-

- Competitive salary
- The opportunity to work in a growing and exciting business
- The chance to train and learn under Michelin-starred standard chefs
- The opportunity to work with exciting, interesting and seasonal ingredients that we've grown or foraged.
- Monday-Friday only with weekends off.