

Full-Time Chef

Farmshop at Cranswick – Hutton Cranswick, Driffield

About the Role

We are looking for an enthusiastic and experienced **Full-Time Chef** to join the kitchen team at Farmshop at Cranswick.

We are a busy farmshop and café, serving homemade breakfasts, lunches, specials, sandwiches, cakes and desserts, with a strong focus on quality, fresh ingredients and locally sourced produce.

This is a hands-on role for someone who takes pride in their cooking, enjoys working as part of a team and can thrive in a busy kitchen environment.

Key Responsibilities

- Preparing and cooking a varied café menu to a consistently high standard.
- Preparing dishes from fresh, including breakfasts, lunches, specials, sandwiches and homemade dishes.
- Helping to develop and introduce new menu ideas and seasonal specials.
- Ensuring food is well presented, portion controlled and served promptly.
- Preparing food for both café service and other areas of the farmshop where required.
- Maintaining excellent food quality and consistency throughout service.
- Supporting the kitchen team with daily preparation and organisation.
- Managing stock levels, checking deliveries and ensuring correct stock rotation.
- Minimising food waste and making the best use of ingredients.
- Maintaining a clean, organised and efficient kitchen at all times.
- Following all food hygiene, health & safety, allergen and HACCP procedures.
- Completing temperature checks, cleaning records and other required kitchen paperwork.
- Ensuring all food is stored, labelled and handled correctly.
- Working closely with the café and front-of-house team to ensure smooth service.
- Taking responsibility for the kitchen during service and ensuring tasks are completed to a high standard.

The Ideal Candidate

We are looking for someone who:

- Has previous professional kitchen experience.

- Is confident cooking a range of dishes from fresh.
- Has a genuine passion for food and enjoys creating good-quality homemade dishes.
- Can work efficiently in a busy kitchen environment.
- Has excellent attention to detail and high standards.
- Is organised and able to prioritise workload.
- Works well as part of a team but can also work independently.
- Has a good understanding of food hygiene and allergen procedures.
- Is reliable, hardworking and has a positive attitude.
- Is keen to contribute ideas and help develop our menu.

A Level 2 Food Hygiene qualification would be advantageous, although training can be provided where appropriate.

What We Offer

- Full-time, permanent position.
- Competitive salary depending on experience.
- A friendly, family-run working environment.
- The opportunity to work with fresh, quality and locally sourced ingredients.
- Staff discount.
- Opportunities to contribute ideas and develop new dishes and specials.
- A varied role within a busy and growing farmshop and café.

Hours: Full-time, including some weekends.

Salary: Competitive, dependent on experience.

The successful candidate will be required to demonstrate the appropriate skills and experience for the role and complete relevant food safety and allergen training.