

CHEF ROLES - BLACKER HALL FARM SHOP

The Barn Kitchen at Blacker Hall Farm in Wakefield is looking for chefs, with at least 2 years experience working at cdp level or above. This will be a full time role to join their expanding teams working across two on-site kitchens. Working full time 5 over 7 days only sociable **day time hours**. This is a varied role working alongside a great team with lots of scope for you to input your own ideas, be create and develop your career. Everything we do at Blacker Hall Farm is about great quality fresh and seasonal food and you'll be at the very heart of that. We aim to provide our customers with the very highest quality food and best possible experience. We're proud to say all the produce you will be working with is either home-reared on our family farm or sourced from other great local farms and suppliers.

MORE ABOUT BLACKER HALL FARM AND THE KITCHEN & BAKERY TEAMS ...

Blacker Hall Farm Shop was established in 2001, born out of John Garthwaite's passion to sell his grass fed beef direct from the family farm to the customer. What was once a small farm shop and butchery has now grown into a thriving business employing over 100 local people comprising of a full carcass butchery, fishmongers, delicatessen, restaurant, food to go, greengrocery, drive thru and working farm. We've stayed true to our heritage and today all the pork and beef we sell at Blacker Hall is still home reared on the family farm here in Wakefield.

The team are passionate about providing exceptional quality products and we pride ourselves on exceptional customer experience. This is the perfect role for someone who is eager to develop and enhance their skills.

The Barn Kitchen Restaurant - The team are committed to serving great tasting fresh Yorkshire food to our customers when they dine with us in The Barn Kitchen. Whether they choose a full English, seasonal special, traditional roast or signature Afternoon Tea. Everything is made by our team of chefs from scratch using the very best seasonal and local produce!

Central Production Kitchen & Bakery - The centre of Blacker Hall is our bakery and central production kitchen. It is responsible for producing all our farm shop pies, pastries, ready meals, cooked meats, cakes, biscuits and so much more! They also produce many of the ingredients items for the other kitchens on site.

Food to Go Kitchen - You may spend some time in our Food to Go service Kitchen helping to prepare fresh hot and cold meals, sandwiches and salads for our customers to pick up in a quick and convenient ready to go setting.

WHAT WE CAN OFFER...

- Competitive pay for the right candidate (to be discussed at interview)
- Day time shifts - 5pm finish
- At least 2 days off per week (for full time)
- Development and career progression encouraged
- Competitive Annual Leave
- Blacker Hall Farm Team 45% discount from day one

ABOUT YOU ...

- You will value working with fresh, local ingredients to produce quality products
- Be able to work and thrive in a busy food environment.
- Have a genuine love for cooking
- Ideally, you'll have a minimum of 2 years of food handling, kitchen experience and/or food preparation experience.
- A strong team player with great communication skills and an enthusiastic approach; you're well organised and punctual with an eye for detail
- You have a positive "can do" attitude to solving problems in a professional and courteous manner
- You want to be part of a team that works hard, supports each other and above all has fun along the way
- You will thrive in a fast paced environment and work cleanly, with a high level of organisation
- Possess a good knowledge of food safety and hygiene practices to a HACCP level would be helpful but full training will be given.

YOUR MAIN RESPONSIBILITIES ...

- Preparing delicious, high-quality food and products that delight our customers
- Making and preparing a variety of products and meals to the highest standard using a specific recipe
- Become a core member of the team and prioritise your work load at busy times
- Assisting the senior chefs in the day to dy running of the kitchen
- Working on different sections within the kitchen
- Quality checking of products
- Execute prepared tasks to ensure our standards are maintained and exceeded
- Complying with Food Safety/ Health & Safety requirements and completing documentation
- Cleaning as you go within the working area

HOW TO APPLY ...

Please send your CV along with more information about why you're a great candidate for the role to recruitment@blackerhall.com

If you would like more information please call us on **01924 267202**