
COBBS FARM CO

THE BEST OF LOCAL & BEYOND

Commis and CDP Chef- Full Time

Cobbs Farm Co Ltd

The Group

We aim to inspire, provide and produce the best of local and beyond. We are passionate about our food, coffee and great customer service. Established in 2007, the Group now operates 7 farm shops with a combined turnover of nearly £8m. Our shops offer easy access to; fresh local produce and the best staple and culinary delights. Our flagship stores have a restaurant / café and Cobbs Farm Shop has its own production kitchen, which provides freshly made produce for the rest of our sites. The Group continues to grow both at its established shops and with new shop openings, centred in South East England within the next few years.

The Job

We're looking for a skilled CDP or Commis to join us at our café at Cobbs. You must be able to multitask as we are a small team, and it really is hands on deck. You will work along side the chefs to ensure the highest quality of culinary standards is always being delivered. Having a passion for food and a solid background in hospitality will be key as we want your creativity to help make Cobbs the best it can be.

Key responsibilities:

- Excellent communication both verbal and written
- Ability to work as part of a small team
- Ensuring high culinary standards at all times
- Fast thinking and the ability to react to changes in customer volume during the day
- Excellent organisational skills and ability to prioritise tasks
- Approachable and friendly manner

What sort of hours will I work?

The role is full time- up to 45 hours per week over 5 days. We typically run 9 hour shifts at Cobbs Farm Shop, but these shift patterns will sometimes have to increase during busier times like Christmas, Easter and Bank Holiday Weekends. You will be expected to work weekends however you will have one full weekend off a month, but this can change when holiday cover is needed. Rotas will be given with a minimum of 2 weeks' notice.

What's the best bit about being a chef at Cobbs Farm Shop?

We work with great suppliers and even grow produce on our own farm, so you will always have amazing ingredients to work with. As we are part of an ever growing and expanding farm shop you will have the freedom to show off your skills and give the customers that WOW factor with the food that you produce. You will have a chance to grow with us and progress your cooking career.

What skills do I need?

- A flair with ingredients
- An ability to stay calm when the pressure mounts
- First rate culinary skills

What qualifications/ experience do I need?

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Useful, but not essential, qualifications/ experience includes:

- City & Guilds diplomas in professional cookery
- BTEC HND in professional cookery
- A foundation degree in culinary arts
- Health and safety and food hygiene certificates

Who would it suit?

This role suits the person who is not shy of hard work and enjoys having variety in their day. This is also perfect for a passionate foodie who wants to progress their career. You will be able to deal with pressure calmly and thrive during a busy service.

What we offer:

- Outstanding development opportunities
- A generous discretionary quarterly bonus scheme (subject to certain targets being met in the business)
- 5.6 weeks holiday a year
- Pension scheme
- Discount on all your shop purchases of 10% and food in the café of 50% (even when you're not working!)
- Dedicated and accredited training and development platform to encourage career growth through the company
- Company uniform- aprons and protective clothing
- And most importantly, you'll be joining Cobbs Farm Co, we have fun and look after each other