
COBBS FARM CO

THE BEST OF LOCAL & BEYOND

Sous Chef

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 are looking for an experienced Sous Chef to become part of our team at Cobbs. You will maintain and manage the day to day running of the kitchen and ensure your team work to the standards set by the company and the head chef. You will work very close to the head chef and you will run the kitchen to the highest standard in his absence. You'll have to be a great communicator as you will work closely with the front of house restaurant staff as well as other key departments in the business like the shop and farm.

The menus will set the tone for the café, the quality and pricing of the food you produce will define a key area and profit centre within the business.

Key responsibilities:

- Running the kitchen when the head chef is away
- Ensuring high culinary standards
- Managing food purchasing and storage
- Maintaining a safe and hygienic kitchen environment
- Helping create new recipes and write menus
- Assisting in managing, training and recruiting
- All aspects of health and safety and EHO

What sort of hours will I work?

The role is full time; up to 48 hours per week over 5 days. Your split shift days are over! We typically run 9 hour shifts at Cobbs, 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, but you will have one full weekend off a month. This can change when holiday cover is needed.

What's the best bit about being the Sous Chef?

This is a responsible, creative job where you can really flex your talents within a cafe restaurant. As we are part of an ever growing and expanding independent retail group you will have the freedom to show off your skills and give the customers that WOW factor. You will use the best possible local and regional produce on our menu and we even have our very own farm that provides us with seasonal fresh fruit and vegetables throughout the year.

What skills do I need?

- Excellent cooking skills and passion to use seasonal, locally sourced produce wherever possible
- An understanding of produce and ingredients
- An ability to stay calm when pressure mounts
- Strong leadership skills to motivate your team

What qualifications do I need?

Useful, but not essential, qualifications include:

- 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?

You're someone who hits the ground running at every shift, who enjoys the fast pace of the kitchen and can consistently produce top quality dishes under pressure. You need to be approachable and a people person as you will work very closely with the front of house manager and their team

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 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 name badges
- Most importantly, you'll be joining Cobbs Farm Co, we have fun and look after each other