

CHEF

SOUS Chef, CDP and Commis level chefs

Ashford

Macknade creates spaces and experiences that bring communities together around a shared love of food & drink. Encompassing retail, hospitality, events, food service and farming, the Macknade brand has been synonymous with quality and community since 1847.

With strong roots in the garden of England and the island of Ischia in Italy, Macknade is on a mission to bring producers, suppliers and consumers closer together in true community spirit.

As we look to the future, we are seeking talented chefs to join our dedicated team. If you want to work with the finest local produce, alongside the best quality ingredients sourced directly from suppliers around the globe, then this role is suitable for you.

Our team create delicious dishes, using ingredients and produce sourced directly from the store, so this role offers a great opportunity for you to make your mark, by adding your creations to our special's boards. You will also be serving our current menus at our popular indoor café.

The role will include all aspects of the day-to-day operation of a successful food business as detailed below. There will also be a requirement to help in other areas across the business as necessary.

- Preparation and delivery of menus showcasing the variety of produce for which we are known, with support from our Head Chef.
- Ensuring stock and preparation is maintained daily, at sufficient levels to guarantee a smooth service period.
- With support from our Head Chef, deliver the day to day operation of the kitchen.
- Management of food orders and the control of pantry supplies.
- You must be able to demonstrate effective communication skills at all levels and be able to remain calm under pressure.
- Maintain the kitchen HACCP procedures and ensure these are carried out, monitored and recorded correctly throughout the kitchen, to maintain our 5 star food hygiene rating.
- Ensure the Macknade vision, ethos and values are at the heart of the customer experience at every point within the business.
- To participate in the staff support and development scheme and to undertake training based on individual and operational needs.
- To undertake any other duties as reasonably requested.

MACKNADE

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Hours of work will vary with the job depending on where the emphasis of the role is on each day.

Holiday is pro rata with a full-time rate of 28 days.