

## Chef, Sous Chef, Chef De Partie & Commis Chef Tunbridge Wells

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, we are on a mission to bring producers, suppliers and consumers closer together in true community spirit.

This Autumn, we open our third location in Tunbridge Wells, offering a fantastic new dining experience within Hoopers flagship department store.

We are seeking talented chefs to join our kitchen team in delivering our menu. Showcasing the finest quality produce from our trusted suppliers in Kent and further afield, we create dishes that let the ingredients take center stage.

This is a key position, and you will be working closely with the Head Chef, who you will report into. Preferably, you will have first-hand knowledge and an interest in working with high quality food and drink.

We work hard to make life at Macknade the best it can be for all our team, with great perks that include staff discounts, free lunches and best of all, the opportunity to learn, thrive & grow in your career.

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

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.

# MACKNADE

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