



Full time cook/chef - PERMANENT

Job Type: Permanent, full-time

Working pattern: 30+ hours over 5 days including a weekend day. Increasing up to 40 hours/6 days when covering colleagues during leave and in peak seasons

Salary: £9.50 per hour (subject to current commercial kitchen experience & competency) + tips + 19% staff discount and loyalty offers + free lunches from an agreed menu during shift breaks

Location: Instow deli & cafe

The Company:

Johns is a well-established family run business operating for 95 years and we're renowned for delivering high quality local produce & customer service. With multi award winning delis and cafés and in the stunning coastal locations of both Appledore & Instow, we're a growing & inspirational business offering a full range of local & homemade products. We consistently strive to bring new produce, events & experiences to our customers all in a relaxed and vibrant ambiance.

The Role:

We're seeking an enthusiastic, competent and hardworking cook/chef to join our friendly team and busy kitchen. The role will suit a highly motivated individual, passionate about working with fresh produce both as part of a team and solo. You'll prepare produce and meals for customers to the popular Instow deli, café and pier for busy breakfast, lunch and afternoon services for eat in and take out. With the deli as your larder, the opportunity for this new cook/chef to bring in fresh ideas will minimise food wastage. Accountability for meeting all HACCP and food safety procedures is essential, plus following all inventory and stock control procedures. The delivery of high quality produce and food presentation is hugely rewarding. You'll develop a sound knowledge of our products and merchandising whilst maximising sales opportunities.

The Person:

With recent experience in a fast-paced kitchen environment of catering, food preparation and hospitality, you'll have a positive drive to your work and always be prepared to go the extra mile to consistently deliver exceptional standards of produce and customer service. Accustomed to working in a pressurised environment you'll be self-motivated and work calmly under pressure to competently deliver our café and take away menus. You'll need to be a flexible, dependable team player with strong interpersonal and communication skills. Highly organised with the ability to problem-solve, naturally operate tidy and efficient work practices and have a flair for cooking. A current level 2 food hygiene certificate is essential, highly competent in HACCP procedures. With our kitchen integrated into our busy deli, you will be customer facing and at times will serve our take away customers in the store or on the pier so friendly customer service is essential.

You'll also need to be available to work a range of shift patterns, including weekends, and be aged 18 or over due to the requirement to sell alcohol. Own transport/route to work on alternate Sunday mornings due to lack of buses for shift start at 7.30am in some seasons



The Rewards:

In return, we offer competitive rates of pay and holiday and a guarantee of contracted hours year round. In addition, free food & drink from an agreed menu during shift breaks, staff discounts, a welcoming and supportive work environment and the opportunity to be part of a multi-award winning and growing business. We provide new staff with a 6-week training program, uniform and stunning coastal work location. Work rotas are published 3-4 weeks in advance enabling you to plan.

How to Apply:

If you possess the experience, passion and attitude to make this role a success then we would love to hear from you. Please submit a CV and covering letter explaining why you want to work for Johns, what makes you stand out for this role and how you heard about us. Applications should be sent to careers@johnsofinstow.co.uk by 30th May 2021.

Please note if you do not hear from us within 2 weeks of the closing date, we are sorry to say that on this occasion you have been unsuccessful.