

Chef

Hackney

Job Type: 2-3 days per week

Reports to: Head Chef/Sous Chef/Chef de Partie

Contract: Flexible

Rate of Pay: £13.85ph

The Chef is responsible for preparing, cooking, and presenting food to E5 Bakehouse standards across both the Service and Prep Kitchens. The role includes supporting sandwich and café menu production, assisting with off-site orders, managing deliveries and storage, and maintaining the highest standards of hygiene, safety, and professionalism.

How we work

- *Positivity:* Maintain an optimistic outlook, inspire team members and create a positive work environment.
- *Energy:* Demonstrate high levels of enthusiasm and drive, motivate others through great leadership.
- *Resilience:* Adapt well to challenges, bounce back from setbacks, through constructive criticism and mutual support.

Key Responsibilities

Food Preparation & Production

You will ensure operational excellence over food production, focusing on precise execution and product consistency:

- **Prep Kitchen Execution:** Prepare sandwiches, fillings, and mise en place, ensuring freshness, consistency, and accuracy for all production needs.
- **Service Kitchen:** Produce hot dishes, soups, and café specials in the Service Kitchen, strictly following daily menus and recipes.
- **Quality & Portion Control:** Execute menu items to standard recipes and portion guidelines to ensure product consistency and cost control.
- **Cross-Site Fulfillment:** Prepare and pack food accurately for off-site catering and other e5 Bakehouse locations.

- **Menu Alignment:** Assist in menu planning and seasonal updates in collaboration with the Head Chef.

Receiving Deliveries & Stock Management

You will ensure administrative command over inventory flow and management:

- **Checklist Compliance:** Complete daily checklists rigorously, including opening, closing, cooking, hot holding, and reheating records.
- **Delivery Assurance:** Receive and inspect all deliveries accurately, confirming product quality, quantity, and ensuring prompt, correct storage.
- **Stock Rotation:** Maintain strict stock control through proper organisation, labeling, and rotation (FIFO).

Workflow & Team Coordination

You will ensure efficient cross-functional flow and clear team communication:

- **Shift Handovers:** Start the day by completing the opening checklist and reviewing all handovers, checking for any kitchen updates and messages.
- **Communication Command:** Communicate clearly with both Prep and Service Kitchen teams to maintain efficient workflow.
- **Schedule Adherence:** Follow daily prep lists, production plans, and service schedules with discipline.
- **Contingency Support:** Support colleagues during busy periods, including service, sandwich rushes, and catering days.
- **Team Alignment:** Participate in daily kitchen briefings and proactively contribute to problem-solving and process improvements.
- **Mentorship Support:** Assist in training and mentoring junior kitchen staff as directed by management.

Hygiene, Safety & Compliance

You will enforce strict adherence to all company and regulatory standards:

- **Compliance:** Comply with Food Safety and Hygiene Regulations, and HACCP standards at all times.
- **Workstation Cleanliness:** Keep workstations clean, tidy, and organised throughout the shift.
- **Reporting:** Report any health and safety or maintenance issues immediately to management.
- **Uniform:** Wear the correct and clean uniform/PPE at all times.

Essential Requirements

- *A minimum of 1 year experience in a commercial kitchen environment*
- *Experience creating new dishes daily and working with changing seasonal menus (desired)*
- *Level 2 Food & Hygiene Safety Certificate*

Employee Benefits

- *Staff lunch, coffee and tea every day*
- *30% discounts at all of our locations*
- *1 additional annual leave day for each year worked (up to a maximum of 5 additional days)*
- *Paid annual stagiaire days*
- *Cycle to Work scheme*
- *Plus many more staff perks and discounts with local partners!*