



Sous Chef

Permanent full time position, Working predominantly daytime hours (our kitchen is open 09:00 – 15:00 daily). Weekends will be required however two consecutive days off in the week are offered.

Salary: Based on experience

Why work for us?

The Goat Shed Farm Shop & Kitchen is part of Fielding Cottage Ltd, a forward thinking business based in Honingham, Norfolk. Our passion is sharing the very best our county has to provide, from the local produce sold in our Farm Shop, the holiday accommodation we offer, or the artisan cheese we have been making by hand on our farm since 2009.

In February 2021 we opened the doors to our brand new Farm Shop & Kitchen. The Opportunity has now arisen for a Sous chef to join our team and help to bring alive our exciting new kitchen.

You will support the Head Chef in providing great quality food to our customers. With a focus on restaurant style breakfast services and classic lunchtime favourites.

Our ideal candidate will be enthusiastic with an excellent eye for details and the ability to work both within a team and independently to provide cover for the head chef when required.

We pride ourselves on our team, strongly believing that the success of our business is founded within every single one of our team members, focusing on harnessing the natural talent of all our team to bring out the very best in everyone.

A successful applicant will have a can-do attitude, pride in the food they serve and the ability to work at a fast pace within the team.

- Level 2 Food hygiene Certificates
- Great communication skills
- Ability to work within a team within a busy kitchen environment.
- Forward thinking and pro-active with the ability to work independently.
- Experience within a similar fresh food environment
- Up to date with allergen awareness and all policies in relation to health and hygiene management
- Self-motivated and adaptable. Our business is constantly growing, and we want our team members to join us on the journey.

Your role:

- Supporting the head chef to deliver great tasting food to our customers.
- To deputise and cover the head chef when required
- Prepare and cook breakfast. Lunch and light bite menus
- Ensuring all relevant legislation, systems and controls in relation to health and safety and food hygiene are strictly adhered to at all times.
- Maintaining hygiene and cleanliness of the kitchen, to maintain the kitchens 5 star hygiene rating standards.

What we offer:

- Uniform provided
- Statutory holiday
- Staff discount

Interested in joining us?

Please get in touch with your CV and a covering letter telling us why you are the right person for the position and email to sales@fieldingcottage.co.uk

Closing date: Monday 10th May

Interviews held: W/C 10th May

Position start date: Week Commencing 17th May 2021