

**Job Title:** Fodder Chef

**Location:** Fodder

**Department:** Fodder Kitchen

**Working Pattern:** Working 3 days per week out of the 7 operational days. No evenings or split shifts.

**Reporting to:** Head Chef

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### **About us:**

Fodder [www.fodder.co.uk](http://www.fodder.co.uk) is an award-winning farm shop and café selling and celebrating the very best food and drink from Yorkshire.

Fodder acts as a shop window for local farmers and producers and helps consumers to access local food easily.

All the profits from Fodder go to help fund the charitable work of the Yorkshire Agricultural Society.

Fodder is well known for quality and exceptional customer service.

### **Purpose of the Role:**

To work as part of a busy team in the kitchen, to support the service of food and help to prepare food for the café, shop and deli.

### **Key Responsibilities**

- Prepare, cook and present food to ensure consistent, high quality, in a timely manner and have a good understanding of margins.
- Be prepared to work hard in a small but close team and share their passion for great Yorkshire produce and service.
- Work with Head chef to manage stock surpluses and use them to prepare daily specials for the café and for customers to buy in the shop.
- Prepare food for the shop, café and deli following recipes.
- To ensure the Fodder HACCP plan is followed and to complete all relevant paperwork to play a major part in maintaining 5 stars for food standards.
- To ensure all Health and Health and Safety regulations for Fodder are adhered to and followed.
- Provide on-going support to the Kitchen and café team by working in a polite, efficient and friendly manner.
- Help with daily cleaning and oversee planned maintenance of all Kitchen premises and equipment.
- To recognise the importance of fairness and equality in the workplace, to treat everyone with dignity and respect.
- To be an ambassador of the Society values.

It is not possible for this document to totally encompass or define all tasks that may be required of the post holder. The outlined duties may therefore vary from time to time without materially changing either the character or level of responsibility.

### **Experience & Qualifications:**

- Considerable experience in customer service, food retailing and working as part of a team.
- Good level of written and verbal skills.
- Food safety level two qualification

### **Personal Skills**

- Polite and approachable.
- Focus, thoroughness, and keen attention to detail.
- Has a 'can do/will do' attitude.
- Excellent planning & organisational skills.
- Passionate about food.
- Analysis of own performance and takes steps to improve this.
- Remains focused when faced with completing demands.
- Keeps people informed of progress on key tasks.
- Adapts their communication style to suit their customer / colleagues, responding to their feedback or queries.
- Excellent Health, safety and food awareness
- Work to tight deadlines.
- Accepts new ideas and change initiatives.
- Always conducts themselves in a courteous and professional manner.
- Always maintains the strictest levels of confidentiality.