



**CHEF/COOK**

**Mission for the role**

Bore Place is set in 500 acres of countryside encompassing an organic dairy farm, organic market gardens, venue, and environmental education centre, as well as programmes providing opportunities for vulnerable and disadvantaged young people. Bore Place is run by the Commonwork Trust, a registered Charity and Company Limited by Guarantee.

We are committed to creating a better future by providing a place that brings sustainability to life and offers opportunities to learn, grow and be inspired.

For over 45 years we have worked towards operating as sustainably as possible, whilst engaging and inspiring as many people as possible. From our early commitment to organic farming, and our drive to reduce our carbon emissions by generating our own green energy, to running education programmes for young people who need an alternative learning environment, Bore Place continues to evolve with a green and social agenda. We are determined to play our part in creating a better environmental, social, and economic future and have set a new Strategic Plan for the next 5 years to do so.

**Your role**

The chef will be responsible for:

- coordinating our kitchen, overseeing volunteers and sessional chefs,
- planning menus, working with local suppliers and ordering stock,
- preparing and cooking delicious meals for staying guests, staff, students and volunteers,
- sharing cooking expertise with young people and other groups looking to acquire cookery skills through regular cookery classes, as well as volunteers. Planning, delivering and assessing the cookery skills of young people against assessment criteria for our accredited programmes.
- creating food products that utilise the produce at Bore Place to be used in menus as well as being available to be sold to staying guests and visitors to our farm hub.
- running courses/workshops: teaching skills and sharing knowledge about sustainable food

The role will work closely with our Housekeeping Manager and the venue team to make sure that the needs of all staying groups are met as well as helping to establish a learning programme for young people attending Bore Place and other members of the community looking to acquire kitchen/cooking skills. We are keen to establish a culture of regular meal sharing for staff and volunteers and you would also be instrumental in setting this up.

**Direct Responsibilities**

- Plan varied, creative and seasonal menus making best use of available seasonal and local produce.
- Prepare and cook tasty meals ensuring food is served fresh and on time, abiding by our food policy.

- Liaise with our market gardener, cheesemaker, yoghurt maker and farmer as well as build relationships with other local producers to ensure that we are making best use of local produce.
- Oversee rota and delivery of sessional chefs and kitchen volunteers.
- Plan and execute cookery lessons for young people and wider groups.
- Create preserve, pickles and jams from Bore Place produce to be a part of your wider menu.
- Prepare fresh produce to be sold to visitors.
- Establish and run regular meal sharing opportunities for staff and volunteers
- Identify new opportunities for food at Bore Place.
- Manage stock and kitchen ordering.
- Ensure kitchen is kept clean and tidy and food safety standards are met.
- Liaise with Local Authority to ensure that kitchen is inspected regularly and maintains a 5-star hygiene rating.

### Person specification

#### Essential criteria

- Experience of menu planning and cooking for large numbers (max group size is approx. 60), with a focus on seasonality and sustainable food.
- Able to work quickly and under pressure.
- Passionate about healthy food, the value of organic, seasonal produce and able to communicate it.
- Good organizational skills.
- Experience of managing a kitchen and ordering stock.
- A willingness to share knowledge and lead cookery classes.
- Able to lead own area of work as well as an effective team player.
- High food safety standards.
- A commitment to our values, particularly around food and growing.

#### Desired criteria

- Experience of working with volunteers or community work
- Experience of working with young people
- Experience of leading cookery classes or demonstrations

### Our Values

**Inspire - Inspiring and learning through experience** - We inspire people to look after the Earth, enjoy the living world and become guardians of its future.

**Regenerate - Regeneration in action** - We seek to be a real-life model of regenerative practice and instill this at the core of everything we do.

**Collaborate - Making a Difference Together** - People and partnerships are at the heart of our organisation. We acknowledge that to achieve real change we need to work with others. This collaborative approach is key to our success.

**Be Inclusive - A fair and inclusive environment** - We champion and promote inclusion, equality, and diversity always. We aspire to be an organisation where people feel valued and included equally.

**Take Ownership - Personal and collective responsibility** - Bore Place belongs to us all. Together we care for the land and provide a well-managed, accessible space, rich in wildlife where our values are central to our actions and choices.

## Benefits of the role and working at Bore Place

- A diverse role within a growing organisation with clear accountability.
- The opportunity to directly shape the future of food at Bore Place.
- Ability to make a significant difference to the lives of others and see the direct impact of your role.
- Flexible working arrangements.
- Pension.
- 38 days paid holiday - including bank holidays - pro-rata
- Coaching and support.
- Opportunity to undertake further learning and training.
- Life insurance, EAP, pension, staff discounts on courses and food.
- A glorious countryside location with free parking onsite

## Diversity

Bore Place is committed to promoting a diverse and inclusive workplace where everyone can be themselves and succeed on merit. We strive to ensure that opportunities to work and develop at Bore Place are open to all. We treat all job applications equally, regardless of age, disability, gender identity or gender expression, race, ethnicity, religion or belief, sex, sexual orientation, or any other equality characteristic.

Please notify us of any disability at the earliest opportunity should you wish us to make any special arrangements for the application process or, if successful, for the role. We will ensure we make reasonable adjustments wherever we can.

## Safeguarding and DBS

The safety and welfare of children and other vulnerable people at Bore Place is extremely important to us and is why we pride ourselves on our Safeguarding procedures. All positions at Bore Place are subject to a Disclosure & Barring Service (DBS) check at the appropriate level.

## Right to work in the UK

It is a requirement that any successful applicant has the right to work in the UK and can provide evidence of this. This would be an express term and condition of your employment with us.