



Now Recruiting: Kitchen Team Members

Start Date: March 2023

Duration: Permanent pending probationary period

Report to: Kitchen Manager

Hours: 2-3 days(15-22.5h)

Pay and Benefits: £9.90/h (probable rise to £10.90 in May), 30% Locavore discount, up to 6% employer pension contribution, Cycle to Work scheme and more

Location: Locavore Govanhill, 349 Victoria Road, Glasgow, G42 7SA



About this role:

Much of the food produced in our kitchen is for our cafe and deli in our Govanhill and Dalry shops. This includes cooking and preparing everything that is sold in our cafes, including soups, salads, specials, menu items, and baked goods.

The kitchen also produces a lot of food which is sold retail through our veg boxes and our four branches. This includes baking goods such as brownies, cookies, sausage rolls, cakes and quiches. The right person would be able to help us to expand and develop our range further.

Beyond baked goods we also produce a wide range of savouries for sale retail. This includes a range of hummus, pesto and confectionery produced to standard recipes. We would like to build upon the current range and improve consistency and availability.

Food Ethos:

It's incredibly important that our kitchen team buys into our food ethos and is able to take it forward and develop our offer while remaining true to our ethos and mission. Our kitchen is 100% organic and prioritises local sourcing and dealing creatively with seasonal gluts of produce. We think of our kitchen as a showcase of what an organic predominantly local and seasonal diet can look like. For us this means an offer which is heavy on local vegetables, uses UK grown grains and pulses, and features the very best local, organic meat and dairy in moderation. We aim to provide this offer while remaining affordable and accommodating the needs of those with dietary needs and preferences. We do expect our kitchen team to be comfortable working with meat and dairy.

Person Specification:

- You'll be a creative cook, who is able to respond to available ingredients to create interesting, tasty food from seasonal gluts.
- Lots of experience of working in busy kitchens
- A passion for cooking and baking.
- A food ethos aligns well with ours.
- Experience of developing new recipes would be useful.
- You'll enjoy working in a team and collaborating with others to take forward and develop new menus, offers or products.
- Above all, we are looking for enthusiastic and adaptable individuals with loads of energy, who are excited to support Locavore and develop with us during this exciting period of growth.



How to apply:

Applications should be made through our website: <https://locavore.scot/recruitment/>

The deadline is 8am on Friday the 24th of February.

Thanks for your interest!

