



Now Recruiting: Kitchen Team Member

Start Date: May 2024

Duration: Permanent pending probationary period

Report to: The Kitchen Manager

Hours: 11.5-15h per week over two days

Pay and Benefits: £11.50- £12.32h dependant on experience, 30% discount at shops and with veg boxes, contributory pension scheme, Cycle to Work scheme and much more

Location: Our Govanhill Kitchen, 349 Victoria Road, Glasgow, G42 7SA



About Us:

We are a social enterprise which exists to build more sustainable food systems which are better for people and the environment. Our mission is to use food to build a better future and to create viable alternatives to traditional supermarkets which dominate our food systems and contribute to many big social and environmental problems; from excessive food miles and unacceptable waste; to modern day slavery and destruction of habitats.

Locavore Established in 2011 with a tiny shop on the south-side of Glasgow and since then has grown and developed. The Chard Holding Group CIC now operate Locavore through:

- Running our two Glasgow shops in Govanhill and Partick.
- Delivering local organic veg boxes to around 2000 customers from Ayr to Edinburgh with our fleet of electric vans.
- Supplying other progressive retailers, caterers and processors through our organic wholesale team.
- Growing local organic vegetables at a number of market garden sites which we sell through our shops, veg box scheme and wholesale service.
- Producing prepared foods in our kitchen to supply our shops with foods such as dips, bakes and food to be served within our Govanhill cafes.
- Running projects and initiatives that forward our mission of building a sustainable food system. This includes our Bellahouston pilots project.

Find out more:

www.locavore.scot and *locavorecic* on Facebook, Twitter and Instagram.



About this role:

Much of the food produced in our kitchen is for our cafe and deli in our Govanhill shops.

This includes cooking and preparing everything that is sold in our cafe, 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 from our Govanhill and Partick shops. This includes baking goods such as brownies, cookies, sausage rolls, cakes, pastries, and quiches.

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.

We do require 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.

How to apply:

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

The deadline is 10am on Friday the 26th of April. Thanks for your interest!

