



Now Recruiting:

Kitchen Team Members

Start Date:

July/August/August 2022

Responsible for:

A wide range of food production including making food for our cafes and shops.

Hours:

30 - 37.5h a week to suit the individual

Pay and Benefits:

Living wage of £9.90-£10.60h depending on experience/position

Location:

Locavore, Victoria Road, Glasgow



We have been shortlisted
in the Social Enterprise
Awards Scotland!

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About Us:

We are a social enterprise which exists to build more sustainable food systems which are better for people and planet. 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. All while providing often bland food through a model that doesn't really contribute anything to their local economies or wider society.

We're the opposite of this and want to use food as a vehicle for social good, environmental regeneration and community wealth building. Our models puts local, organic and zero waste food at the core of what we do while placing huge importance on fairness in the supply chain and our wider social and environmental impact.

We established in 2011 with a tiny shop on the south-side of Glasgow and since then have expanded and diversified into a business employing over 100 people with bold plans to build the future of food. Our activities include:

- Running our 5 shops: Govanhill, Partick, Garnethill, Kirkintilloch and Edinburgh. Over the next 2 years we will open a further 5 locations across Scotland...
- Delivering local organic veg boxes to around 1800 customers from Ayr to Edinburgh with our fleet of electric vans.
- Supplying other progressive retailers, caterers and processors through our organic wholesale business Locavore Trading.
- Growing local organic vegetables and flowers 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 shop cafes.
- Running projects and initiatives that forward our mission of building a sustainable food system. This includes our Good Food Fund and Route to Market Initiative.

We're a high growth business with a turnover of £4.2m in 2020-21, up from £850k in 2017-18. As part of our [Bigger Plan](#) we expect to continue to grow our turnover in excess of £10m within the next few years while expanding our team to around 180. Fast growth and an urgency to create impact means Locavore is not a static environment, which definitely doesn't suit everyone, but it does mean there will be many opportunities for the right people to progress within the business.

If you like what we're about and have relevant experience to bring to the team then we would love to have an application from you.

Find out more: www.locavore.scot and *locavorecic* on Facebook, Twitter and Instagram.



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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 vegboxes and our five 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 prioritizes 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 chef, 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 4th of July. Thanks for your interest!



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