



Now Recruiting: Kitchen Team Member

Start Date: December 2023

Report to: The Kitchen Manager

Hours: 7.5h a week on a Sunday

Pay and Benefits: £10.90h, 30% discount across all locations, contributory pension scheme, Cycle to Work scheme and more.

Location: The Kitchen of our Govanhill Branch, 349 Victoria Road, Glasgow, G4 7SA



About Us:

We are a social enterprise which exists to build more sustainable food systems which are better for people and the planet. Our mission is to use food to build a better future and to create viable alternatives to conventional supermarkets which dominate our food systems and contribute to many big social and environmental problems that we face as a 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 have 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. Our activities include:

- Running our 4 shops: Govanhill, Partick, Kirkintilloch and Edinburgh.
- Delivering local organic veg boxes to around 1300 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 gardens 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 Community Plots.

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 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. Beyond baked goods we also produce a wide range of savories for sale retail. This includes a range of hummus, pesto and confectionery produced to standard recipes.

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.

How to apply:

The closing date is 9am on Tuesday the 21st of November. Please apply via our [website](#), uploading a CV and a covering letter outlining why you want to work with Locavore and what you think you could bring to this role.

Thanks for your interest!

