



**We are now recruiting a: Kitchen / Events Assistant**

**40 hrs a week – Initial fixed term contract  
5 days over 7 (Flexible working hours)  
Event/Prep Chef  
£18k + Pension  
Thorp Arch, Wetherby**

Homegrown Hospitality are an outside catering business who have been providing outstanding food for Weddings, Parties and Events for the last 9 years. We provide an exceptional service to our clients for which we are highly regarded. We have a calendar full of events through the summer and we are looking for committed people who are passionate about all aspects of food and delivery to join our team.

We believe that our clients should be excited to share a menu with friends, family and colleagues in a stress-free environment. We take time to get to know our clients and build a menu around their wants and needs. We make everything in house from fresh ingredients which we source locally and we are passionate about providing a friendly and attentive service.

What you will be doing:

- Assisting the chefs with basic food preparation and service where needed
- Maintaining cleanliness in all aspects of the business
- Cleaning, sorting, loading, and unloading equipment for events.
- Aids in the kitchen where required during food preparation and live event delivery.
- Maintains storeroom stock and tidiness.
- Carries out basic maintenance tasks within the business.
- Assisting with clear-down and closing of kitchen

Working as an integral part of our team and supporting both the kitchen and the events team, our new kitchen/events assistant will be excited to be a part of a small and thriving team in a fast-paced environment. This person will aid in all aspects of preparation ahead of events both in the kitchen and in the store and wider areas of the business. Some hospitality experience is preferred but a willingness to learn and be a part of a small, hardworking team in a busy environment is essential.

What we are looking for:

- A passion for food and events.
- A hunger to learn and improve as part of a team.
- An ability to work in a fast-paced and sometimes challenging environment.
- An impeccable level of hygiene standards.
- Flexibility to be able to work to the varied demands of the business.
- Reliable and punctual.
- Strong work ethic and ability to “roll up their sleeves” and get the job done.
- A minimum of two references.

- Team player as well as being able to work on own initiative.
- Basic food hygiene certificate or desire to undertake further training or gain qualifications.
- Some experience of working in a professional kitchen environment/hospitality setting.
- Takes pride in their work and personal appearance.
- Driving Licence and own transport preferred but not essential.
- Good organisation skills.