



Kitchen/Event Assistant

Most Fridays / Saturdays / Mondays throughout the season April – October and on an ad hoc basis out of season - £8ph + Travel to external venues

An exciting opportunity to join a growing outdoor catering company who are passionate about delivering brilliant food and service.

We are looking for a strong, hardworking and meticulous person to help us set up and clear down for our events which we deliver at outdoor venues across the Yorkshire Region.

Homegrown Hospitality plans and delivers outstanding wedding catering, hog roasts and BBQ's as well as corporate catering across the Yorkshire region, working from a base in Thorp Arch and delivering events at temporary and fixed venues as well as offices and private homes across the Yorkshire region - sometimes in remote locations. With roots in farming we source locally and deliver wholesome hearty food with a focus on sharing and family style service.

Responsibilities:

- To work under instruction of the kitchen manager to select and pack equipment for the weekend's events.
- To work as part of the kitchen team during prep and at live events ensuring that the cooks and kitchen staff have the right equipment, washed and keep clean and tidy the kitchen and equipment during busy prep and service periods.
- To keep a track and log of any hired equipment including counting of crockery and cutlery which doesn't need washing and safe packaging.
- To lead packing, under the kitchen manager, of the vehicles ready to drive back to base after an event
- To help during service of simple meals such as hog roasts and buffets – training given
- To empty event vehicles, clean equipment and re pack into storage ready for the next week making a log of anything that needs replacing or renewing
- To stock take on disposable equipment that needs restocking periodically
- To carry out other ad hoc duties as required by the company

The right candidate:

- Previous catering knowledge/experience would be an advantage
- Be a quick learner and have the ability to follow instructions and use initiative
- Smart and tidy appearance
- Have the ability to work in a team
- Be motivated, flexible and reliable with good time management skills
- Be able to prioritise tasks and operate in a pressurised environment
- Be physically fit and able to lift and carry heavy equipment
- Be precise and conscientious
- Have the ability to comply with health and hygiene regulations
- Current full clean UK driving license preferred

Please apply with CV and cover letter to alice@homegrownhospitality.co.uk