



Kitchen Staff

Casual Kitchen Staff/Cooks – Mainly Weekends

£9ph + Travel to external venues

Benefits: Some Meals provided

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

We are looking for a team of reliable, well presented and hardworking people to help with busy kitchen service when our season kicks off (March – December)

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 deliver menus at live events, this could involve employing a variety of cooking methods and preparation skills.
- Presenting food for seated meals and buffets neatly and according to our high standards

Although working under instruction the right candidate should

- experience working in a kitchen or catering environment an advantage
- NVQ or similar in an associated subject an advantage
- Knowledge of various cooking procedures and methods
- Be a quick learner and have the ability to follow instructions and use initiative
- Have an eye for precise presentation
- Have the ability to comply with health and hygiene regulations
- level 1/2 food hygiene a benefit but not essential (training will be given)
- Ability to work in a team
- Be physically fit and able to work long hours in sometimes pressured environments
- Have passion for food and drink
- Have own transport

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