

HICKORY

Job Title: Café Chef

Location: Dovecot Studios Café, 10 Infirmery Street, Edinburgh City Centre

Reports to: Café Manager

The Role

The Café Chef's job is to work under the supervision of the Café Manager to prepare food on the day and in advance, to deliver the best possible quality of food and service to our customers. The café will serve freshly baked goods and Café Chef will be key in delivering this will achieving low wastage. The Café Chef we are looking for must have a real passion for food and events. We are a friendly, decent bunch and we respect our people, places and planet. We want someone who has a real drive and enthusiasm for their job, as well as for their colleagues and the company. We always put the customer at the heart of our decisions, and never accept anything less than 5 star standards – that's the Hickory Way

Key Responsibilities

The Café Chef works alongside the Manager prepping and preparing the menu items for the day and in advance for other days for both the café and the daily catering for

- Prepares different types of food from the menu, carefully following the recipes.
- Bakes cakes, muffins, scones etc. using provided recipes.
- Washes and peels ingredients in order for them to be used in different meals.
- Portions the food and prepares the dishes for plating.
- Packages take-away food for customers.
- Keeps track of ingredient quantities and ensures there are always enough for the day/week.
- Informs Café Manager when the ingredients stock is getting low or when the kitchen equipment does not work properly.
- Cleans and sanitises the working surfaces, equipment, utensils and working area.
- Carefully supervises and ensures recording of the food temperatures.
- Runs the café in the absence of the Café Manager.

Qualifications & Skills

- Desirable - previous catering or cooking experience
- Level 2 food hygiene certificate or other appropriate training
(This certificate can be completed with us on our training platform).
- Willingness to make use of training provided to develop cooking and food hygiene skills.

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About Hickory

We deliver showstopping food and drink experiences in incredible venues, locations and sites across Scotland, developing lasting partnerships.

Our values are embedded in our teams, instilled in our business and vital to our customers. Rooted in respect for our people, the places we work and our planet, we are driven to deliver the very best service we can for our customers.

That's how we operate, but our real motivation for what we do is the food, drink and amazing experiences we create for our customers. Our team are always on the lookout for local, seasonal, produce that inspires them to develop innovative and exciting menus and drinks lists.

Working for Hickory, you will join an award-winning team with a focus on quality in everything we do. We're passionate about training, learning, and developing our future stars, innovation and leadership from within. We aim to promote a culture of respect throughout the food, drink and events industry and to ensure 5* service, and product quality is delivered to our customers at every touch point.

We focus on quality, and we know that to attract a quality team we must look after our own, so we have created an enhanced benefit package that's flexible to suit the needs of our team.

The Hickory Way – Our Values

Bold

We make creative choices that inspire innovative opportunities for our clients, our teams and the industry. We own our choices, and they make us stand out from the crowd.

Genuine

We operate with decency, we are true to our word and build authentic relationships and experiences.

Respect

We treat others how we'd like to be treated ourselves. We have respect for our people, places and planet, and if we say we'll do it, we deliver it, exactly.

Partnerships

We take time to nurture relationships, collaborating in the most creative ways to find effective methods of delivering success.

Excellence

We go the extra mile to deliver on our commitment to quality work. Our training and development is second to none thanks to our all-encompassing quality system.