

Work with us!

Job Title: Baker and Cafe Cook, Permanent Role

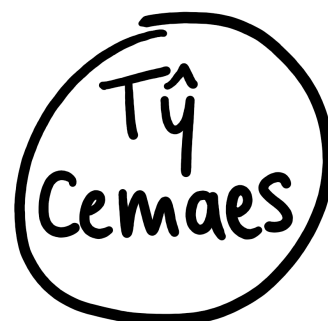
Location: Tŷ Cemaes, Cemaes, Machynlleth

Reports to: Isabel (Tŷ Cemaes owner)

Responsible For: Baking, Food Prep & Cooking

Closing date: Midnight 27th February

To start training & working in March



To apply: Email your CV and a Cover Letter stating why you would be suited to this role to: tycemaes@gmail.com

Tŷ Cemaes is a rural hub and a space for food, products and people in the local landscape. Through our sourcing, we work with over 30 local producers and farmers and have regular customers from a radius of 9 villages. We have stayed open throughout the pandemic, extending our offering to online shopping and deliveries to vulnerable, elderly and self isolating customers.

We promote localism, the Welsh language, and sustainability through our shop, our wellbeing services, and café. We aim to work with all members of the community to deliver this mission, especially young people and innovators. Tŷ Cemaes provides spaces and support for events and socialising in a welcoming environment. In 2021 we moved into zero-waste catering and bar services for local events, and are always bringing new ideas, new products and events to the local area.

THE ROLE

We are looking for a passionate and skilled cook who wants to bring tasty baked goods and simple seasonal food to this evolving and diverse social enterprise. This role is initially part time, but with the potential for more responsibility and hours if you are a good fit. We want someone who would

like to grow with and sustain Tŷ Cemaes into the future, which is why we state it's a 'permanent role'.

SCOPE OF JOB

We are looking for a dedicated, passionate and outgoing individual to fulfill this role in our open kitchen space. To be successful in this role, you will need experience of working in a busy environment, having the ability to be organised and work time-efficiently will be extremely beneficial as you will be the primary cook at Tŷ Cemaes. A background working in catering or hospitality is highly desirable, but great home cooking is more important.

Good communication is essential, especially when working alongside other members of our team. Your ability to take on new information and get to grips with our ingredients (e.g. waste food from the shop) and systems will be vital. You will need to ensure that the responsibilities of the role are carried out in a professional way, whilst being welcoming to customers as it is an open space where they can also interact with you.

Leading the cafe kitchen and producing products for the shop is a busy role which requires somebody who is organised, can multi-task, can lead a small team if necessary and is confident in their abilities because they are inherently passionate about delivering great tasting, local food.

WORKING HOURS

21 hours per week (+ extra hours by arrangement)

Mondays 08:00 - 15:30

Thursdays 08:00 - 15:30

Saturdays 08:00 - 13:45

Occasional evening events or extra Saturdays as overtime by arrangement. There is room to progress in terms of responsibilities and number of hours

as the startup that is Tÿ Cemaes and it's associated projects gain momentum and opportunities arise.

The job holder will be expected to work flexibly, including Saturdays, bank holiday Mondays, and a few evenings a year. Tÿ Cemaes operates significantly reduced hours between Christmas and New Year, and is closed on Christmas Day, giving everyone a break!

Remuneration & Benefits

£12 per hour PAYE depending on experience (minimum pay would be £10/hr)

There will be 2 weeks of training shifts paid at £5/hour where you will be led through everything by a one on one trainer.

This role will have a three month probation period, including the 2 week training.

An average week will consist of the following jobs:

- > Agreeing on the week's menu of options
- > Baking off frozen bakery products
- > Making pies from scratch
- > Making 1 - 2 soups / week
- > Prepping baguette fillings & lunch option
- > Preparing cafe food orders
- > Clearing up kitchen and cleaning down
- > Fulfilling EHO daily checks
- > Processing kitchen waste: rubbish, compost & recycling
- >> This is a small enterprise, so you will also get pulled into other things!

KEY AREAS OF RESPONSIBILITY:

1. Consistently baking our key products

2. Coming up with & preparing basic lunch menu options on a weekly basis
3. Keeping the kitchen and cafe areas tidy and clean including table clearing, removing dirties and waste management (compost, recycling and bins), fridge organisation, food labelling and completing daily checks.
4. Working with Isabel on menus and ideas for products.
5. Ensuring adequate stock levels of supplies and consumables for cafe area, managing orders and stock rotation. Making best use of food that cannot be sold in the shop to prevent food waste.
6. Working within established guidelines and operating procedures.
7. Other duties deemed necessary to the needs of the business

KEY SKILLS:

- Food Hygiene Level 3 training
- Punctuality
- A good communicator able to work under pressure. We do not need a big ego chef, this is a small place with a non hierarchical atmosphere.
- Comfortable working with members of the public, able to initiate conversations and provide a sincere welcome.
- A willingness to learn, take instruction and supporting other team members.
- Multitasking.
- Working under your own initiative.
- An effective, well organised and efficient team player with a strong sense of discipline and urgency.

OTHER INFORMATION

All employees have a duty under the relevant Health and Safety at Work Laws to ensure that their working environment is kept free of hazards that

may prove injurious to themselves, their colleagues and all those engaged in Cafe's business, as well as any visitors.

All employees have a duty to comply with the UK's Equal Opportunities Policy in their contacts with other staff, customers and visitors.

All employees will maintain appropriate customer confidentiality information and will be expected to comply with all aspects of the General Data Protection Regulations Act 2018.

All employees will be expected to carry out any other duties that may reasonably be required by the owner.