

**Job Description**

**Job title:** Chef

Reports to: Head Chef

Wage: £11.87 per hour

Part Time: 30 hours per week guaranteed. Additional hours available as business dictates.

**Fruitmarket Vision, Mission and Values**

To provide inspiration and opportunity for artists and audiences in a public space for culture right in the centre of Edinburgh – free and open seven days a week.

To develop and present a diverse, international programme of artistically excellent exhibitions, commissions, publications, performances, events and engagement activities. To celebrate creativity’s ability to make space for meaning, and to welcome people into that space so that they find themselves reflected, represented and recognised, and encouraged to think with contemporary art and culture in ways that are helpful to them.

To be an inclusive, sustainable, socially-committed organisation that centres artists and empowers audiences. To combine the professionalism and reach of a large organisation with the warmth, flexibility and entrepreneurial spirit of a small one.

**This post**

The Fruitmarket staff are a team of 53, including 19 office staff, 11 café staff and 20 information assistants, 2 trainees and 1 senior technician.

Working together with the Head Chef and Sous Chef, Chefs help with the day-to-day operations of the kitchen ensuring that high quality food is produced during service periods as well as catering for various events on-site. Chefs help to ensure the efficient, safe operation of the kitchen including careful management of stock quality and waste control.

Chefs will comply with all appropriate legislation, policies and procedures in relation to food safety standards, kitchen hygiene and Environmental Health requirements.

**Key Result Areas and activities**

|  |  |
| --- | --- |
| **Operational** | * Run and supervise any kitchen section to the required standards * Prepare, cook and assemble dishes and ensure they go out on time * Be responsible for quality control of stock and prepared foods * Maintain excellent standards of personal, food and kitchen hygiene * Comply with all health and safety regulations within the kitchen area * Ensure good stock control and waste control are practised * Help to ensure smooth handling of recycling and waste disposal, supporting the Fruitmarket’s environmental targets |
| **Communication and Teamwork** | * Develop positive relationships with colleagues, both in the café staff and across Fruitmarket’s wider team * Have a can-do approach to accommodate short notice requests from colleagues across the organization * Work to support the Fruitmarket’s policies, including the Equalities, Diversity and Inclusion plan |

**Person specification**

* At least two years’ experience as a Chef.
* Hands-on experience with commercial kitchen equipment
* Ability to cope under pressure working in a calm and efficient manner
* Effective time management skills
* Ability to work flexibly and cooperatively as part of a team
* Ensure high standards of product quality and service
* Positive attitude, with ability to maintain a good working environment and strong communication within the kitchen environment
* Availability to work within opening hours (including weekends and holidays)
* Appreciation of the Fruitmarket’s cultural work and values and readiness to work
* flexibly to support all areas of Fruitmarket’s work
* Experience of baking is an advantage
* Food Hygiene and Safety certificate an advantage

**Hours of work**

Variable hours. Guaranteed 30 hours a week, with additional hours available as business dictates. Work outwith regular opening hours will be required in preparation for, and during, events.

**Terms and Benefits**

* Meals on shift
* Uniform provided
* Discount of 25% in the bookshop and café
* Discount on Limited editions and ability to pay in instalments interest free
* Employer Pension contributions of 4-6%