



Travelling Events Chef (Full Time)

About Riverford

We're mad about organic veg. It's at the heart of everything we do. We love to grow it, pack it into our iconic veg boxes, and deliver it to around 50,000 homes across the UK every week.

Riverford began in 1987, with one field of organic veg, a wheelbarrow, and a beaten-up 2CV for deliveries. We've grown into a thriving e-commerce business, with four organic farms, two packhouses, a fleet of vans and drivers, a wholesaler, a butchery and an award-winning restaurant. This requires loads of brilliant people; we employ in areas including IT, logistics, sales, HR, finance, marketing, and more besides!

We're a friendly, forward-thinking bunch, with strong values and a passionate, entrepreneurial spirit. 'Success' means much more than just profits; we strive to use the business as a force for good, balancing the needs of people and the planet, and guaranteeing a fair deal to all.

In 2018, Riverford became employee owned, ensuring our independence and protecting our values forever. Working for Riverford makes you a 'co-owner'; every individual is valued, and every voice is heard. Join us and live life on the veg.

What you'll be doing

This role is all about taking Riverford on the road, getting out to meet customers and taking our famous veg-centric Pop-up Feasts to venues around the country. You'll spend a good part of your time cooking in anything from village halls to yurts – so you'll need to be agile and inventive.

This is a great opportunity for a chef who has a passion for quality ingredients; you'll work with organic produce straight from the fields. Our food is simple, but really tasty – your dishes should be a showcase for the best seasonal veg. We want our customers to be inspired to go away and try something new with their Riverford veg at home.

You'll use the experience you've already gained in professional kitchens to create dishes that fit in with Riverford's style of cooking, as well as ensuring the kitchen areas remain clean and compliant with health & safety and hygiene standards. When you're not on the road, you'll be planning the next set of recipes and placing produce orders.

This unusual, exciting role requires an adaptable chef, ideally with at least Sous Chef experience, who's happy to travel regularly, and can cope with the challenges of catering on the road. Our events are communal dining experiences, so we'd also love you to be bright and personable, happy to chat to our customers about the meal, and even provide a recipe or two.

A typical day...

From Bodmin to Birmingham, Maidstone to Manchester, our team travels the country to deliver exceptional dining experiences for our newest customers.

- Depending on the distance, you might travel the day before, or on the day.





- Our events assistants will set up the venue from scratch, creating a Riverford restaurant for one night only, while you crack on in the kitchen.
- Once all 40 guests have arrived, you'll help introduce the evening, running through the menu.
- Five generous veg-centric courses follow, all served on sharing platters to be passed around, and finally pudding.
- Once the guests have left, it's time to clean and pack down before heading to a local hotel.
- The next day, you might be on to a second event– or heading home for a well-deserved break.

This is a full-time salaried permanent contract, but a fixed term contract can be considered too. Includes evening and some weekend work. Based out of Wash Barn, Buckfastleigh, Devon, TQ11 0JU

Your Responsibilities

- Maintaining the standard and style of cooking set by the Pop-up Feast Team & The Riverford Field Kitchen (our Devon farm restaurant) Head Chef
- Sourcing vegetables from the farm & placing orders for produce
- Menu planning & recipe writing
- Vegetable and food preparation
- Presenting to & interacting with customers
- General cleaning and washing up
- Any other duties as required

Skills & experience

- Professional and catering experience in a similar establishment is essential
- Food hygiene and/or professional cookery qualification desirable
- Good customer service skills
- A genuine passion and interest for food and cooking with fresh, seasonal ingredients
- Full UK driving licence and must be a confident driver

Personal qualities

- Works well under pressure
- Bright and personable
- Enjoys working as part of a team
- Flexible and adaptable

Salary

£23,000 - £25,000 d.o.e

Benefits

Riverford is a beautiful place to work, with lots of great people – and other benefits too.

- 33 days holiday pro rata (including bank holidays)
- Generous company pension scheme
- Annual profit share; 10% of all our profits are split equally between all co-owners





- 25% off everything we sell
- Heavily discounted organic breakfasts and lunches, home-cooked by our chefs
- Free organic fruit and veg!
- Enhanced maternity / paternity
- Lots of free co-owner events, from cooking lessons and BBQs, to two massive parties a year

