



## Sous 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 at our award-winning farm restaurant The Riverford Field Kitchen is a fantastic opportunity for a chef who has a passion for quality ingredients. You'll be working with ethical organic produce, including fruit and veg straight from the fields.

Our food is simple, but really tasty. Your dishes should be a showcase for the best seasonal produce available; we want our customers to experience new and exciting ways of eating veg, and be inspired to go away and try cooking something different with their veg at home.

You will use the experience you have already gained in a professional kitchen to provide support to the kitchen team – preparing food and cooking dishes which fit with the Field Kitchen style of cooking, as well as mucking in to make sure the kitchen area remains clean and compliant with health & safety and hygiene.

The kitchen area is open to our customers, so we are really looking for chefs who are bright, personable, and happy to talk to our customers about the food they have eaten.

### A typical day for a Riverford Chef...

We cater for each service like an individual dinner party, twice a day. First thing we check who's coming and design a menu for the guests. We choose the best of the seasonal veg coming off the farm and the chefs discuss how they would like to prepare each dish for each course.

The chefs pick most of the fresh herbs we use and some of the fruit & veg from The Field Kitchen Garden – our polytunnel and allotment area 50m from the kitchen – and the herb beds surrounding the restaurant.





We prepare and time our cooking to serve our set menu banquet-style to all our guests at the same time, making sure that our veg reaches them at the absolute peak of perfection and inspires them to replicate the dishes at home – hopefully with Riverford veg boxes! Be prepared to share your recipes with a lot of people...

Sometimes you'll be catering for special customer events at the farm – such as our monthly veg feasts; local collaborations with foragers, food heroes and local brewers or winemakers; or even Riverford pop-ups around the country.

Riverford love a party and The Field Kitchen often cater for staff events, which are as exciting and varied as we can make them: from a comedy & curry night to a BBQ for 300 at our reservoir. You won't have to work them all – sometimes you can join the fun!

**This is a full-time Permanent contract, including evening and weekend work. Based out of Wash Barn, Buckfastleigh, Devon, TQ11 0JU**

### **Your responsibilities**

- Maintaining the standard and style of cooking set by the Head Chef.
- Sourcing vegetables from the farm and liaising with external suppliers.
- Vegetable and food preparation.
- Serving directly to and interacting with customers.
- Assisting the Head Chef at cookery demonstrations and “off site” events.
- Daily paperwork duties including Food Hygiene practices, Health & Safety regulations, rotas and supplier/delivery invoicing
- 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

### **Personal qualities**

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

### **Salary**

£25,000 per annum plus tronc





## 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

