

HEAD CHEF – FIXED TERM CONTRACT



Why Riverford?

Each week, Riverford delivers outstanding organic food to around 65,000 homes across the UK. This takes loads of brilliant people, from veg growers and box packers to IT experts, and more besides.

We're a friendly, forward-thinking bunch, and our core values run through everything we do. Riverford is 100% employee owned, so working here makes you a 'co-owner' – and it's not just a name! Everyone can play a part in shaping our business. Success means much more than just profits; we want this to be a place people enjoy coming to work, and a business our co-owners feel proud of.

Riverford is proud to be a B Corp; the certification for ethical businesses which work to benefit people and planet. In 2022, we were named one of the Best for the World™ B Corps! This means that our positive impact on staff scored in the top 5% of all B Corps of our size worldwide.



We're owned by
our employees



Best for the World™
B Corps of 2022



Using business as
a force for good



We're committed to paying
the Real Living Wage

What you'll be doing

Our canteen at Sacrewell Farm, Riverford's home in the East of England, provides busy teams with healthy, fresh organic meals. The meals are heavily subsidised, and one of our most popular co-owner benefits.

Our food is simple – all about the veg, but really tasty. Working as part of a small, close-knit team, you'll produce and serve super tasty meals made with fantastic organic ingredients sourced from our own farm, butchery, and dairy. Your dishes should be a showcase for the best seasonal veg available, so creative flair is essential. As is passion, and warmth for others.

This is a fantastic opportunity (vacancies here do not come along very often) for an enthusiastic and creative chef to join our team, in a company where good food is what we're all about. The work is varied, and you will be doing a number of different tasks, creating dishes, food preparation, serving at the hot plate, keeping the kitchen clean and dealing with daily paperwork, as well as running service.

This is a fixed term contract working an average of 22.5 hours per week, usually Monday to Thursday and every other Sunday on a rota system for the period of three months covering our busy Xmas period. You will be based at Sacrewell Farm, Peterborough, PE8 6HJ. Due to our rural location, you will need to be able to drive and have your own vehicle.

Your responsibilities

- Creating seasonal, inventive and delicious menus to the standard and style of cooking set by Riverford
- Serving directly to and interacting with co-owners in the canteen
- Complete paperwork, stock-checks, and food ordering where appropriate
- Familiar with Health and Safety procedures (especially in kitchen environment)
- Supervising the assistant chef in creating a welcoming environment and striving for excellence in service
- Maintaining the highest level of cleanliness and hygiene
- You may be required to work additional hours/days (especially over the Xmas period) for which you'll be given notice

Skills & experience

- At least 2 years' professional catering experience in a similar environment
- Culinary school diploma/degree preferred
- Up-to-date certification in Food Hygiene and Catering (ideally level 3) and food allergen awareness training
- Experience/confidence to run kitchen service with the help of an assistant chef
- Supervisory experience preferred
- Great customer service skills (our co-owners will be your customers and biggest fans)
- A genuine passion and interest in food and cooking with fresh, seasonal, organic ingredients

Personal qualities

- Works well under pressure
- Someone who embraces change and loves a challenge
- A natural problem solver
- Enjoys working as part of a small team
- Bright and personable (we love friendly, happy people)
- A great attitude is everything
- Flexible and adaptable especially regarding working hours
- Ability to take direction and work alone
- Attention to detail (nothing wrong with perfection)

Salary £14.14 per hour

WHAT'S IN IT FOR YOU?

33 days holiday pro rata (including bank holidays),
plus an extra 2 days when you hit 5 years with us

Generous & ethical co-owner pension scheme

Annual profit share; at least 10% of all our profits are split
equally between all co-owners.

30% off everything we sell

Organic breakfasts and lunches, home-cooked
by our canteen chefs, at our two biggest sites

Enhanced maternity/paternity pay (plus six months of
free organic veg boxes for you and your new arrival)

An annual allowance to spend on Riverford branded clothing

Lots of free co-owner social events and celebrations

Flexible working options

2 paid volunteer days per year

Bike loan scheme (we'll cover the cost
initially so you can get your bike tax-free)

Life assurance cover

A generous thank-you gift if you 'recommend a friend' to
work with us too. Lots of people work alongside their loved
ones at Riverford.

Wellbeing resources, including Mental Health First Aiders
and access to free health and wellbeing services such as
counselling and physiotherapy. Your wellbeing is a top
priority, and
there's lots of support at Riverford and beyond.

Training and progression opportunities open to
all, including fully funded apprenticeships.

Riverford's values

