

Chef de Partie Permanent - Full time



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 thrilled to have made this year's Top 100 UK Best Large Companies list! It's a well-earned recognition of the hard work and passion of our co-owners, and the unique culture we've grown together, a place where everyone can roll up their sleeves, grow, and truly enjoy the journey.



We're owned by
our employees



79th in the UK's Best
Large Companies 2024



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 in The Riverford Field Kitchen

This role at our award-winning restaurant The Field Kitchen is a great opportunity for a chef who has a passion for quality ingredients, to work with locally sourced organic produce and veg straight from the fields.

Our dishes are a showcase for the best seasonal veg; we want our customers to experience new and exciting ways of using veg and be inspired to go away and try cooking something different themselves.

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

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

A typical day for a Riverford Chef...

We write our menus every day with the best seasonal produce coming in from the farm.

The chefs pick most fresh herbs and some of Riverford's more experimental crops 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 to all our guests at the same time ensuring 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!

Most of the year, we only open the restaurant doors 5 days per week Wednesday to Sunday (in the school holidays we open Monday & Tuesday lunches too), allowing our team days to explore other areas of the business and learn new skills:

We work in the kitchen garden, so our chefs better appreciate the work that goes into our beautiful produce

We help develop recipes and film content for social media and marketing channels

Riverford training and development programmes for personal growth

Developing a programme of Stages for Field Kitchen team during low season

This is a 5-day contract, including evening and weekend work, although we will consider high quality candidates on a 4 day contract (approx. 32 hrs per week). The role is based out of Wash Barn, Buckfastleigh, Devon, TQ11 0JU

Your responsibilities....

- Maintaining the standard and style of cooking set by the Head Chef
- Food preparation.
- Interacting with customers at the pass (open kitchen)
- Supporting junior chefs in their cookery journey and improving their skills
- 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
- A genuine passion and interest for food and cooking with fresh, seasonal ingredients

Personal qualities...

- **Works well under pressure**
- **Bright, personable and comfortable working in an open kitchen**
- **Enjoys working as part of a team**
- **Flexible and adaptable**

Salary Band D - £14.09 per hour, plus tronc



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)

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.

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

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

Riverford's values

