

Job Description – Weekend Chef

Overview

Role: Weekend Chef

Hours: 18–20 hours per week

Start Date: ASAP

Location: Totley, Sheffield

Shift Pattern: Saturdays & Sundays

Service Charge: Equal share of **10% service charge**

Job Type: Part-time, Permanent

Why you'll love working with us

- Company events and team socials
- Company pension
- Discounted / free food on shift
- Employee discounts
- Free on-site parking

About the role

We're looking for a reliable, energetic Weekend Chef to join our kitchen team. You'll be working with an extensive menu in a fast-paced environment, helping deliver consistently great food while keeping standards high across cleanliness, organisation, and food safety.

Experience

Ideally you'll have **1+ year of kitchen experience** and:

- Confidence supporting a varied menu service
- Strong organisation and communication skills
- A good understanding of industry standards (food safety, EHO expectations, due diligence)

Qualifications

- **Level 2 Food Safety** preferred
- Full training provided where needed

Skills we're looking for

- Thrives in a busy, fast-paced kitchen
- Works quickly, calmly, and to a high standard
- Strong attention to detail
- Good communication and teamwork
- Able to follow detailed instructions accurately
- Comfortable with basic admin tasks

Key duties

- Prep and cook menu items to our required standard
- Support the team across kitchen sections as needed
- Operate kitchen equipment safely (knives, cutters, mixers, etc.)
- Receive and unload deliveries
- Organise stock and storerooms
- Maintain excellent cleanliness and hygiene standards