



Assistant Chef/Front of House Assistant at Flo's - The Place in the Park

Flo's – The Place in the Park is a thriving community enterprise hub which opened in September 2018. We are a community owned and managed place where people can come relax, enjoy the beautiful natural surroundings of the park and eat, work, play and learn. It connects children and adults of all ages with each other and with nature through healthy food, and through outdoor play and learning. It is a place where we look after our environment as well as each other.

Job description

Hours: 30 hours per week, 51 weeks per year. You will work 8:30am-2:30pm weekdays (some flexibility and weekend cover required occasionally)

Pay: £10.00 per hour

Are you passionate about healthy food and sustainable cooking? Do you want to work in a friendly environment with sociable hours? Would you like to take part in creating healthy and interesting menus?

Job Overview : Your job is to assist the cook of our little cafe kitchen. We are a small but ambitious community cafe and we want to offer irresistible food to our community. You will take pride and passion in developing our community project. And be a key person in supporting the cafe team.

Key Tasks

- Bake off pastries fresh each morning
- Prepare salads and sandwiches for our counter
- Help serve a simple 'to order' brunch
- Make a picnic tea for our nursery
- Help keep the kitchen clean and tidy, manage stock rotation carefully
- Help serve and clear in the cafe
- Support other cafe team members, with a positive attitude
- Help keep counter food display refreshed and looking beautiful

General- other tasks:

- Take ownership for all daily occurring tasks, duties and responsibilities
- Always be positive and take a hands on, proactive approach to the job role.
- Communicate any potential problems to Cafe Manager and supervisor, when appropriate
- Ensure you are always acting as a team player, seeking out opportunities to support your colleagues and maintain standards in the cafe
- Always maintain cleanliness of the cafe

- The right person will be able to work independently., interact confidently with customers and be willing to generally help where needed in the cafe.

- Maintain strict hygiene standards, complying with regulatory requirements
- Adhere to all Company rules, regulations and procedures, actively complying with all reasonable requests or communications from the Company

Essential person requirements of the role:

- Level 2 food and hygiene
- interest and enthusiasm for food preparation
- interest and enthusiasm for community based work

How to apply:

Please send you CV and a letter to Joanne at operations@flosoxford.org.uk

Based on your application you may be invited for an interview and trial shift.

Application deadline: 16th September 2021