



Deer Shed Café Chef Job Description

Location: Alfreton Park

Organisation: The Deer Shed (Registered Charity)

Salary: £13.45 per hr - £16,785 PA basic

Hours: 24 per week + additional hours as required worked over 7 day period

Contract: 15 days holiday per annum (plus public holidays – pro-rata)

Responsible to: Project Manager

About The Deer Shed

The Deer Shed is a charity dedicated to improving the long-term prospects of young people with additional needs. Our mission is to help people:

- Discover their potential
- Grow in confidence
- Gain skills for life
- Secure paid employment

The Deer Shed Café is an exciting social enterprise located in the beautiful surroundings of Alfreton Park. The café aims to provide high-quality homemade food and excellent customer service while creating meaningful training and employment opportunities for young people with additional needs.

Purpose of the Role

We are seeking an experienced, enthusiastic, and supportive Chef to lead the kitchen operations at The Deer Shed Café. The successful candidate will be responsible for preparing and delivering high-quality food for the café, external catering functions, and wholesale orders whilst supporting young people with additional needs to develop practical catering and employability skills.

This is a hands-on role requiring excellent cooking skills, strong organisational abilities, and a passion for supporting individuals to achieve their potential. The Chef will play a key role in creating a positive learning environment and will deputise for the Project Manager during periods of annual leave, sickness, and other absences.

Responsibilities and Duties

Kitchen Operations & Food Production

- Prepare and cook homemade meals, snacks, cakes, and baked goods to a consistently high standard.
- Oversee all kitchen operations, ensuring food is prepared, stored, and served safely and efficiently.
- Produce menus and fulfil orders for external catering events, meetings, functions, and wholesale customers.
- Support the development of seasonal menus and new food offerings to maximise customer satisfaction and income generation.
- Ensure food presentation, portion control, and quality standards are consistently maintained.
- Manage stock levels, supplier orders, deliveries, and inventory control.
- Minimise waste and maintain cost-effective kitchen operations.
- Ensure all kitchen equipment is maintained, cleaned, and used safely.

Food Safety, Compliance & Health and Safety

- Maintain Food Safety Management Systems, including daily completion of SFBB documentation.
- Ensure full compliance with Food Hygiene, Health & Safety, COSHH, and environmental health requirements.
- Lead kitchen cleaning schedules and ensure high standards of cleanliness throughout the café.
- Undertake regular checks to ensure safe storage and handling of food products.
- Report maintenance issues and ensure equipment remains fit for purpose.
- Promote a culture of safety for staff, trainees, volunteers, and visitors.

Training & Support for Candidates

- Support and train young people with learning disabilities in kitchen and catering activities.
- Deliver structured, practical training that develops confidence, independence, employability, and life skills.
- Break down catering tasks into achievable steps and adapt training approaches to individual learning needs.
- Provide encouragement, positive reinforcement, and constructive feedback.

- Work alongside education staff, support workers, families, and colleagues to support candidate development.
- Act as a positive role model, demonstrating professional workplace behaviours.

Teamwork & Leadership

- Allocate daily kitchen tasks and provide guidance to trainees, volunteers, and staff members working in the kitchen.
- Support the Project Manager in maintaining a positive, inclusive, and productive workplace culture.
- Attend team meetings and contribute ideas to support the growth and development of The Deer Shed Café.
- Work collaboratively with colleagues and Trustees to support events, promotions, and fundraising activities.
- Assist with the recruitment, induction, and training of kitchen volunteers and staff where required.

Deputy Project Manager Responsibilities

When covering for the Project Manager, the Deer Shed Chef will:

- Oversee the day-to-day operation of the café.
- Coordinate staff, volunteers, and trainee activities.
- Ensure excellent customer service standards are maintained.
- Manage opening and closing procedures.
- Liaise with suppliers and external stakeholders as required.
- Ensure safeguarding, health and safety, and operational procedures are followed.
- Respond appropriately to issues that arise during daily operations.
- Provide updates and feedback to the Project Manager upon their return.

Safeguarding & Inclusion

- Promote equality, diversity, and inclusion in all aspects of the role.
- Contribute to a safe and supportive environment for candidates, staff, volunteers, and visitors.
- Recognise and report safeguarding concerns in line with organisational procedures.
- Support young people to achieve their goals whilst maintaining high expectations and appropriate boundaries.

General Duties

- Represent The Deer Shed positively and professionally at all times.
 - Uphold the values and mission of the charity.
 - Maintain confidentiality and professionalism in all aspects of work.
 - Participate in training, supervision, and professional development activities.
 - Undertake any other duties appropriate to the post and the needs of the organisation.
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Person Specification

Essential

- Relevant professional cooking or catering experience.
- Experience working in a commercial kitchen, café, restaurant, or catering environment.
- Level 2 Food Hygiene Certificate (or willingness to obtain).
- Strong organisational and time-management skills.
- Excellent understanding of food safety and health and safety requirements.
- Ability to lead and motivate others.
- Good communication and interpersonal skills.
- A commitment to inclusion and supporting people with additional needs.
- Ability to work flexibly, including occasional evenings or weekends for events.

Desirable

- Experience supporting people with learning disabilities, autism, or additional needs.
- Relevant catering qualification (NVQ, City & Guilds, Professional Cookery, or equivalent).
- Supervisory or team leadership experience.
- Experience of external catering and event food production.
- Knowledge of safeguarding principles and practices.
- First Aid qualification.
- Experience in social enterprises, charities, education, or training environments.

Key Attributes

- Patient and encouraging.
- Positive and solution-focused.
- Reliable and well-organised.
- Passionate about food quality and customer experience.
- Flexible and adaptable.
- Committed to helping young people achieve their potential.

The Deer Shed is committed to safeguarding and promoting the welfare of children, young people, and vulnerable adults. Successful applicants will be subject to appropriate pre-employment checks, including an enhanced DBS check.