

## The Magic Hat Café - Fighting food waste, feeding the people

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### Role description - Part-time Chef (Maternity Cover)

The Magic Hat Cafe is looking to appoint an energetic, creative, well-organised chef who enjoys problem solving and works well under pressure to work with an established anti-food waste project, using surplus ingredients to feed the community.

### Job role

Chef responsibilities will include designing recipes and menus using donated ingredients, and preparing high-quality dishes to a tight time frame. You should be able to coordinate kitchen volunteers and delegate tasks to ensure meals are prepared in a timely and safe manner. Dishes will be created from 100% surplus ingredients that will only become known with 24 hours' or less notice so this role requires a high level of creativity. In order to raise awareness on the extent and absurdity of food waste, we are looking for someone that can produce good quality, nutritious food and present it to a high standard.

The Magic Hat Cafe will be operating on Friday evenings from Byker Community Centre, service will be between 5-8pm with kitchen prep and clean-down happening between 2-9pm.

**Responsible to: Co-ordinator**

**Responsible for: Volunteers working in the kitchen**

### Pay and Benefits

- 7 hours a week (2-9pm every Friday evening, additional hours may be available through external events)
- £12-£15/hr depending on experience
- Employment term: 20 weeks with a possibility of extending
- Loads of free food!

### Terms and conditions

The post-holder will need to be considered self-employed for this role until the Magic Hat Cafe is able to establish itself further and you may need to register with HMRC if you earn more than £1,000 from self-employment in a single tax year. The rate of pay offered is £12-15 per hour for work undertaken as indicated in this job description. The post holder is expected to provide reasonable notice to the Magic Hat Cafe if they are unavailable to work. Please note that a Disclosure and Barring Service (DBS) Enhanced Disclosure Certificate will be required for the post but that a clean DBS certificate is not essential for the role.

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### Main duties:

- Develop recipes using only surplus ingredients.
- Plan menus and ensure uniform serving sizes and high-quality presentation of meals.
- Inspect supplies, equipment, and work areas for cleanliness and functionality.
- Coordinate and supervise often unskilled volunteers in the kitchen.
- Delegate tasks to a diverse group of volunteers.
- Maintain inventory of essential supplies.
- Lead on food hygiene for the cafe, including ensuring all legislation and best practice is followed, accurate up-to-date records kept and maintaining the kitchen to an exceptional standard of cleanliness.
- Check freshness of ingredients, and ensure no perishable food is stored in the kitchen or storeroom during the days the cafe is not open.

### Personal Specification:

#### Essential

- A flair and enthusiasm for cooking with fresh, quality and unusual ingredients.
- Creative approach to cooking and problem solving quickly.
- Interest in and awareness of food waste in a commercial setting.
- Ability to work under pressure, in a calm and efficient manner to set deadlines.
- Good interpersonal skills and ability to communicate effectively with a range of demographics.
- A positive approach to menu planning.
- Experience of, and enthusiasm for preparing foods to suit a diverse range of tastes and cultures.
- IT skills to a basic level. Familiar with spreadsheets and social media.
- Experience of working with volunteers.
- Experience of managing a team
- Fluent in English.

#### Desirable

- Experience of demonstrating good management and effective coordination of a kitchen team.
- Experience of running a kitchen pass/service.
- Experience of stock taking.
- Experience of managing a kitchen budget and stock control.
- Level 2 food hygiene or above.