

## **JOB DESCRIPTION: KITCHEN MANAGER**

<b>Reports to:</b>	Managing Director.
<b>Contract:</b>	Permanent
<b>Contract Type:</b>	Full Time (40hrs/week) or Part Time (20hrs/week)
<b>Salary:</b>	£26,000 per annum pro rata
<b>Location:</b>	Embercombe EX6 7QQ, Devon

We are looking for a creative and passionate Kitchen Manager to join our team on our land in Devon. Our retreats aim to reconnect people to nature, themselves, and each other, and food plays an integral role in this experience. We welcome between 20 and 80 people on our retreats. We serve plant-based, local, and seasonal food and sometimes forage on our land to create truly unique and sustainable dishes.

As the Kitchen Manager, you will be responsible for creating beautiful and inspiring recipes that nourish our guests while communicating the importance of sustainable, ethical, and local food practices. You will lead a small team of contractors and volunteers, and ensure our kitchen runs smoothly and efficiently.

This is a fantastic opportunity for a creative individual who is passionate about plant-based food and sustainable food practices. You will have the opportunity to work in a beautiful and inspiring natural environment, where you can develop and grow your culinary skills while making a positive impact on the world.

### **Key Responsibilities:**

- Develop and create plant-based menus using seasonal and local ingredients
- Manage a small team of contractors and volunteers, ensuring that the kitchen is run efficiently and to a high standard
- Create a rota for the kitchen team and manage their performance
- Ensure that all food is prepared and served to a high standard
- Manage the kitchen budget and control costs
- Oversee the cleanliness and hygiene of the kitchen and food storage areas
- Develop and maintain relationships with local suppliers
- Communicate the importance of sustainable, ethical, and local food practices to guests and visitors, and through our blog
- Continuously evaluate and improve the kitchen operations and procedures

### **Requirements:**

- A passion for sustainable food practices
- Experience in a similar role, with a proven track record of managing a team and running a kitchen
- Strong organisational skills and attention to detail
- Excellent communication and interpersonal skills
- Experience managing a kitchen budget
- Ability to work under pressure and in a fast-paced environment

- Creativity in recipes
- Knowledge of food safety and hygiene regulations

**Benefits of working with us:**

- Contributing to a pioneering social enterprise and dynamic community that honours its connection to the land and is committed to reconnecting people with their gifts, nature and each other
- Playing an important role in fulfilling Embercombe's mission to inspire courageous action for a just, peaceful and regenerative world
- Working on a beautiful 50 acre site with woodland, forest gardens and a lake (wild swimming encouraged!) on the edge of Dartmoor National Park
- Opportunities to attend a wide range of programmes with staff discount

To apply for this role, please send your CV and a covering letter outlining your experience and why you would be a great fit for our team to [jobs@embercombe.org](mailto:jobs@embercombe.org) before 11pm on 20th April.