



# We are hiring!

## Cook

- ✓ 4/5 Days inc weekends
- ✓ Hours 10:30-3:30
- ✓ Hourly rate £11.44-£13  
Depending on Experience

Submit your CV or call  
for a chat

[Acornscoffeeshop@hotmail.com](mailto:Acornscoffeeshop@hotmail.com)  
07725 674546

# About us

Enter the bustling realm of Acorns, a thriving coffee shop, greeting patrons seven days a week with a warm welcome and a menu of breakfast, lunch, and scrumptious homemade cakes. We take pride in our stellar reputation of offering fresh, wholesome, and savoury dishes, crafted with premium ingredients.

Nestled amid the verdant Burbage Common, our business is subject to the whims of the weather, resulting in either a flurry of activity or a lull. In light of this, we seek a versatile team member, capable of adapting to the changing nature of the cafe's rhythms.

## The Job

We offer flexible working hours, with part-time positions available for four or five days out of seven, including weekends. We would also consider job sharing, employing two candidates. Our competitive salary is accompanied by 28 days of holiday, pro-rated to your schedule, and a pension scheme (if eligible). You will not be required to work evenings or split shifts, but instead, can look forward to a fun and dynamic work environment.

Your daily duties will entail but are not limited to:

- Preparing, cooking, and serving mouth-watering meals adhering to Acorns' standards, catering to special dietary requirements, and ensuring compliance with allergen and intolerance regulations.
- Collaborate with management and our front-of-house team, as well as support Helan in baking our beloved homemade cakes, scones, and tray bakes.
- Maintain the cleanliness of the kitchen, food storage areas, and service areas, guaranteeing a safe environment in compliance with health and safety standards and Food Hygiene Regulations
- Maintain, and store kitchen equipment, and use chemicals in accordance with Control of Substances Hazardous to Health (COSHH) regulations.
- Manage stock control, organising, rotating, dating, and ensuring it is safe at all times.
- Receive deliveries and store them accordingly, liaising with management regarding stock ordering.

## About you

As a level-headed cook, we expect you to be hardworking and conscientious about your craft. Your role will involve creating fresh and wholesome dishes, maintaining our high standards, and developing new ideas. You will work in tandem with our existing menu, and contribute fresh ideas to it.

We are seeking a skilled cook who can thrive under pressure, preferably with experience in a fast-paced commercial kitchen. You must maintain good personal hygiene standards and preferably hold a current food hygiene certificate Level 2. Your politeness and professionalism, coupled with a positive attitude to the team and customers, will make you an ideal candidate. You must be an excellent communicator, capable of liaising with people at all levels and working independently, as part of a team, and under supervision.

