

MACKNADE

JOB DESCRIPTION

Post: Chef

Responsible To: Head Chef

Summary of post: To be responsible for the delivery of outstanding food to all customers at Macknade

Duties and Responsibilities:

1. To be responsible for the preparation and delivery of innovative and consistently high quality of food from our kitchens
2. To support the Head Chef in the development of dishes and menus to showcase our outstanding produce and skillset
3. Work across the Café and Production kitchens, ensuring quality produce is delivered at every touchpoint
4. Ensure stock and preparation is maintained at sufficient levels to ensure a smooth service period daily and in line with budget.
5. Follow and deliver the day to day Standard Operating Procedures to a high standard, ensuring peak customer satisfaction at all times.
6. To comply with legislative requirements, company policies and guidelines in respect to health & safety and data protection ensuring a 5* hygiene rating is achieved

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7. To lead in and ensure the Macknade vision, ethos and values are at the heart of the customer experience at every touchpoint.
8. To participate in the staff support and development scheme and to undertake training based on individual and operational needs.
9. To demonstrate positive personal and professional behavior as specified in the Staff Code of Conduct.
10. To undertake any other duties as reasonably requested.

PERSON SPECIFICATION

Post: Chef

Skills and ability
Previous experience as a Chef in a similar dynamic and fast paced business
Ability to work as part of, and occasionally lead a team to deliver an outstanding product at all times
Strong organisational skills with the ability to successfully develop and work within a positive and inclusive culture
A clear passion to build on the Macknade reputation for offering high quality, value for money and an outstanding experience
Evidence of a knowledge of and a clear passion for high quality food and drink

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TEAM BENEFITS – 2025/2026

FOOD

- Enjoy daily staff lunches and fresh fruit – on us!
- Keep saving with 10% off at all Food Village traders, including Wild Box

✦ New This Year

- **Staff Sampling Experience** – Each month, one team member will get to choose a product from across the store to try and share their thoughts
- **Birthday Lunch Treat** – Celebrate your special day with a dish of your choice from our kitchen

HOLIDAYS

- Receive **2 extra days of annual leave** after 5 years of continuous service.

✦ New This Year

- **Loyalty Leave Boost** – Get **one extra day off after 10 years' service**, and every 5 years after that

DISCOUNTS

- Continue saving on everyday items with **Perks at Work**
- Discount on our **Big Green Egg** range of **40%**, plus **50% off accessories**
- Work **loans** for **bicycles** and **BBQ's** for all eligible staff
- **20% staff discount** across the company
- Special **30% discount weeks four times** a year:
March/June/September/December

WELLBEING

- Full reimbursement for **flu vaccines**
- Access to **free financial advice**
- Access to **free online wellbeing sessions** with **Perks at Work**
- Access **6 free counselling sessions** at **Faversham Counselling Service**
- **Top to Toe Fitness** – enjoy **40% off** classes

✦ New This Year

- **Serene Therapies** – **10% off** all treatments
- **Kesson Physio** – **10% off** all treatments
- **Sea Scrub Sauna** – **Free membership**, plus discounts on all sauna offers!

HEALTH

✦ New This Year

- **Paid time off** for urgent cancer screening appointments during your working hours
- **Free NHS health checks** delivered at work

MACKNADE

- A **year-round calendar of wellness activities** including:
 - Monthly health awareness campaigns
 - Regular updates and resources to support physical and mental wellbeing
 - **Paid volunteering opportunities** – for individuals and team-based initiatives
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FUN!

- Enjoy our regular team socials, including:
 - **Summer Event**
 - **Fireworks Night**
 - **Christmas Party**