

JOB DESCRIPTION FOR CAFE / RESTAURANT FULL TIME CHEF

LOCATION: Shine A Light Childhood Cancer Charity – Rugby

WHO WE ARE:

Every day in the UK, around 11 children and young people are diagnosed with cancer. For families, this life-changing news can bring emotional, practical, and financial challenges. At **Shine A Light Childhood Cancer Support**, we provide vital services and compassionate support to families of children and young people up to the age of 24, for as long as they need us.

As part of our fundraising initiatives, we operate a successful community café within our Cancer Support Centre, welcoming both service users and members of the public.

ABOUT THE ROLE:

Due to our exciting move to new premises in Rugby, we are expanding our food offering and are seeking an enthusiastic and experienced Full-Time Chef to join our friendly team.

This is an excellent opportunity for a creative and passionate chef who enjoys developing creative menus, maintaining high culinary standards, and contributing to a meaningful cause. The cafe currently operates 6 days a week, transitioning to 7 once the new operation is fully established.

KEY RESPONSIBILITIES:

- Prepare and cook high-quality food to agreed standards
- Develop new recipes and contribute to menu planning and innovation
- Regularly review and enhance the café and restaurant menu.
- Manage kitchen operations within agreed budgets.
- Conduct stock control and inventory checks.
- Order food, ingredients, and kitchen supplies.
- Monitor food production, waste, and staffing costs.
- Train, support, and mentor kitchen staff.
- Build and maintain positive relationships with suppliers and resolve any issues promptly.
- Ensure consistency in portion control, presentation, and quality of dishes.
- Maintain excellent standards of cleanliness, food safety, and kitchen hygiene.
- Ensure all due diligence, food safety legislation, and allergen regulations are adhered to at all times.
- Contribute to a positive, collaborative, and customer-focused environment.

SKILLS AND QUALIFICATIONS:

Essential

- Food Hygiene Level 2 Certificate.
- Previous experience working as a Chef within a restaurant, café, or similar hospitality environment.
- Strong understanding of food safety and allergen management.
- Excellent culinary skills and attention to detail.
- Ability to follow recipes and maintain consistency.
- Experience working effectively within a team environment.
- Strong organisational and time-management skills.
- Ability to work efficiently in a fast-paced setting.

- Physical stamina to remain productive throughout the full shift.

Desirable

- Experience developing menus and creating new dishes.
- Previous experience training or mentoring team members.
- Knowledge of stock control, costing, and supplier management.
- Passion for food innovation and creativity.

HOURS AND SALARY:

Full Time hours: 45 - 50 per week

Salary: £14 per hour

Benefits:

- Company pension
- Ongoing training and development opportunities
- Opportunity to help make a meaningful difference to families affected by childhood cancer
- Supportive and friendly working environment

Schedule:

- Day shift (Currently)
- Tuesday to Sunday
- Flexibility required as the operation expands

E hello@shinealight.uk

T +44 (0)24 7667 6159

1 Manning Walk, Rugby Central Shopping Centre, Rugby, Warwickshire, CV21 2JT



Supported by players of



Awarded funds from

