



PRIORY FARM
ESTATE

JOB OPPORTUNITY

Chef/Butcher

Full time/Permanent

Nestled within the beautiful Surrey Hills and yet only 35 mins from London Bridge by train, Priory Farm Estate, a family run business founded by the Shinnars in 1957, established itself originally as a working farm and key backbone of the local community.

Today, nearly 65 years later, we have created a bustling rural hub consisting of our award-winning farm shop, gift barn, family adventure trail, fishing lakes, seasonal pumpkin picking, and event venue. Not to mention our **newly renovated extension and state-of-the-art Butchery**. The site welcomes some half a million customers each year who appreciate the excellent service and quality we guarantee.

Why choose us:

- We pride ourselves on quality; winning numerous awards for our local, free-range and ethically raised produce
- Our loyal customers are at the heart of everything we do
- Our emphasis is on sustainability, and we have a passion for preserving our environment
- We are ambitious whilst still promoting a friendly and supportive atmosphere
- Committed to long-term growth, we position our management teams for success
- We invest in our staff, offering great benefits and career development
- The numbers speak for themselves - 30% of our team have been with us for 8 years +
- Our vision is clear - to make Priory Farm the leading independent food retailer in the South of England

Visit our website to apply
www.PrioryFarm.co.uk

The Role:

An exciting opportunity has arisen for an experienced Butcher, or Chef looking to retrain in a friendly, fast-paced environment, that offers opportunities for growth and a great work life balance. Priory Farm has a strong culture of internal training and promotion; several of our management team began as entry level employees. We value team players who bring new ideas to the table and strive for continual improvement.

We are a Pasture for Life Butchery working directly with British Farmers who advocate natural rearing methods without the use of intensive farming. We care deeply about animal welfare and its significance in the quality and flavour we're proud to offer, so if you share this ethos, we'd love to hear from you!

Our ideal candidate:

Will have the opportunity to grow with the business as we transition from well-regarded traditional Butchery to state-of-the-art, contemporary leader in our craft.

If you're an ambitious, personable individual with a passion for food, you will thrive in this role. Previous experience is necessary, although our highly trained team will be on hand to help develop your skills. A flexible approach to teamwork, excellent attention to detail and a willingness to learn is what we're looking for.

What's in it for you:

- Competitive salary, based on experience
- Annual pay review
- 29 days annual leave (to be taken during seasonal low periods)
- 20% Staff discount card (after 1 month's employment)
- Chance to train, develop and progress
- Brand-new Butchery and equipment
- Staff room with free tea and coffee facilities
- Staff uniform provided
- Free entry to the Discovery Walk for you and your family
- Discount on Event Venue hire

Hours of work:

Full time – minimum 40 hours/week to include weekend work
Closed Christmas Day, Boxing Day and New Year's Day

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