



CAREER OPPORTUNITY

CHEF DE PARTIE

PERMANENT | FULL-TIME | DAY-SHIFTS



Priory Farm Estate
Sandy Lane
South Nutfield
Surrey | RH1 4EJ



recruitment@prioryfarm.co.uk



www.prioryfarm.co.uk



@prioryfarmestate

HOURS OF WORK

5 days per week including weekend work.
Specific days to be discussed

0800 - 1630

Closed Christmas Day, Boxing Day, New
Years' Day & Easter Sunday.

OUR IDEAL CANDIDATE

- Experience as a Chef/Cook in a professional environment.
- Ability to remain calm and professional in a fast-paced environment.
- Keen eye for detail, never compromising on standards.
- A flexible approach with the ability to adjust to changes in the workplace.

ABOUT THE ROLE

Passionate about cooking from scratch using fresh ingredients? Want to only work day shifts?

We are a 220 cover, table service Café with a brand new state-of-the-art kitchen overlooking a modern, design-led Garden Centre on one side and brand-new children's play area on the other.

Offering a wide variety of delicious hot and cold, freshly prepared meals, our Chefs are responsible for delivering a consistent and memorable service to our customers, in a timely manner and to the highest standards of quality and presentation.

It's a busy, fast paced environment but also offers a good work-life balance with no night shifts.

Key responsibilities:

- Assist in the preparation and cooking of food items as directed by kitchen management.
- Maintain cleanliness and organisation of the kitchen, including workstations and storage areas.
- Help with stock rotation, labelling, and storage of ingredients.
- Ensure that ingredients are prepared in line with recipes and standards.
- Follow all food safety, hygiene, and health standards.



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WHAT'S IN IT FOR YOU

- 29 days annual leave, prorated for part-time (to be taken during seasonal low periods)
- Induction and on-the-job training
- Staff discount
- Free Discovery Land entry
- Enhanced sick pay
- Loyalty awards
- Staff uniform provided
- Confidential Employee Assistance programme
- Free on-site parking
- Nest pension (eligibility criteria to be met)
- Well-maintained countryside surroundings

ABOUT US

Nestled within the beautiful Surrey Hills and yet only 35 minutes 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 major supplier to the food industry.

Today, over 65 years later, we have created a bustling rural hub consisting of our award-winning farm shop, gift barn, family adventure trail, seasonal pumpkin picking, event venue and newly renovated extension and state-of-the-art Butchery, Garden Centre and Café.

The site welcomes some one million customers each year who appreciate the excellent service and quality we guarantee.

HOW TO APPLY



To apply, please visit www.prioryfarm.co.uk/recruitment and complete our Application Form

THE PRIORY FARM VISION

Our vision is to establish Priory Farm as the number one leisure destination in the south of England, renowned for its unwavering commitment to quality, sustainability and offering exceptional customer service.

We are dedicated to creating timeless memories for visitors of all ages, fostering a sense of belonging and joy for all who visit.

Through the ongoing nurturing of our land and people, our focus on growth sustains long-term prosperity for the Estate and our surrounding community.