

---

## Assistant Chef - Wimbledon

---

### Who are we?

Abel & Cole has pioneered organic, ethical and sustainable food delivery for over 30 years. Doing things better is our bread and butter; from saving over 60 million plastic bags by using reusable boxes for our food deliveries, to finding alternatives to plastic long before it hit the headlines. We are forever challenging ourselves to find the most positive way to do business and want everyone to eat organic because it's one way to save the future. It's these values that enabled us to become B Corp certified; an optional audit we've gone through to recognise how we put people and planet before profit, as well as help us find room for further improvement.

We're looking for more people to join our team of almost 550, to share our passion for doing the right thing even bigger and better than we do already. In a fast paced and competitive market, we know it's our people who make the difference. We've learnt how important it is to recognise, develop and promote from within; and that trusting people lets them come up with the best ideas and that helps our entrepreneurial spirit to thrive.

Want to see more? Check us out at [www.abelandcole.co.uk](http://www.abelandcole.co.uk), <https://bcorporation.net/directory/abel-cole> and [Instagram](#)

### Role Summary

Our lunch club has been going for as long as we have and we're super proud of it. Your role will be to assist the Head Chef in preparing lunch for around 100 Abel & Colers daily. We are looking for someone brimming with ideas and energy and bags of foodie enthusiasm. You will have the opportunity to prepare a wide variety of dishes whilst getting the chance to get to know people from all of our departments within our head office.

### Here's what you'll be getting up to:

- Assist the Head Chef
- Full responsibility of kitchen in Head Chef's absence
- To assist in the preparation of all food
- To be able to create new dishes from limited stock
- Maintaining a high standard of food hygienic and kitchen environment
- Manages food and product ordering by keeping detailed records which minimises waste, plus works with existing systems to improve waste reduction
- To comply with and ensure all company standards and legislative requirements relevant to food hygiene, fire and Health & Safety
- Oversees and organizes kitchen stock and ingredients
- Make sure food items are stored in a safe and orderly manner
- Washing kitchen appliances, work surfaces, floors and walls
- To coordinate lunch charges and liaise with Lunch Club members
- Order and display tuck box supplies
- Assume accountability for tasks such as ordering and restocking the tuck shop and toast club supplies



**Here's what we are looking for:**

Someone who is:

- Pro-active and reliable
- Able to work alone and within a team
- Problem solving
- Decision making
- Teamwork
- Stress tolerant
- Passion and creativity
- Fast thinking and a drive to get things done
- A passion for the ethics and mission of Abel & Cole

**What we offer**

- 37.5 hours per week, 7:30am – 3:30pm, Mon – Fri
- 30 days inclusive of bank holidays.
- A free box of fruit and veg every week (It's pretty delicious!) alongside company discount of up to 35%.
- Cycle to Work Scheme.
- Grants for sport, performing arts, education and non-vocational courses.
- Contributory pension scheme.
- Lunch Club.

If you are interested in this position then please submit a copy of your most up to date CV and the cover letter to [careers@abelandcole.co.uk](mailto:careers@abelandcole.co.uk) .

*Abel & Cole promotes equal opportunities for all employees. We want our employees to develop their talents to the full for the benefit of all. Members of staff are expected to take personal responsibility for keeping our workplace free from discrimination - a place where everyone is treated respectfully.*