ASSISTANT CHEF

Salary: £29,120 per annum, 40 hours a week. Monday to Sunday as per demands of the business.
Contract: 40 hours a week
Reports to: Head Chef
Organisation: The employing organisation is Northern Roots (Oldham) Ltd, company no 11258080.
Location: Northern Roots, Oldham, OL8 2BJ
Holiday entitlement: 25 days' holiday per year (excluding public holidays)
Pension contribution: 3%

About Northern Roots

Northern Roots is creating the UK's largest urban farm and eco-park on 160-acres of underused greenspace in Oldham, Greater Manchester – a unique community hub and visitor destination. The charity aims to benefit the environment, and to improve the health, wellbeing and livelihoods of local communities. Food is at the heart of our vision.

In September we opened our new Welcome Building, Forestry Skills Centre, play area, outdoor amphitheatre and a further four acres of Urban Farm, the next phase in creating a unique visitor attraction and community asset.

Based in the Welcome Building, our café showcases produce grown on site, alongside produce from other local suppliers, providing visitors with a warm welcome that reflects the ambition of the wider project.

We are looking for a friendly, hardworking and dedicated Assistant Chef to support the kitchen operations of the café.



ASSISTANT CHEF

The Assistant Chef will work under the guidance of the Head Chef to help produce **consistently high quality** and **beautiful food**, made using as much produce direct from the farm as possible. Additional high-quality ingredients will be sourced to supplement the home-grown ingredients where necessary.

Working closely with the kitchen team, and wider Northern Roots team, the Assistant Chef will contribute towards building a well-loved, bustling café that is known not only for its **social and environmental impact**, but also for its high-quality food and service, warm welcome and attention to detail. Together, the Food & Beverage team will create a food offer that reflects the pride, ambition and creativity of Northern Roots.

The Assistant Chef will work as part of a team of paid staff, work placements and volunteers, in a positive, supportive and professional culture where people can learn, develop and thrive.

We believe **community-focused hospitality** should be every bit as welcoming, efficient and well-executed as any commercial operation. This is an opportunity to help create a café experience that Oldham can be proud of.



ASSISTANT CHEF

Key Responsibilities

The role includes the following duties, amongst others:

- Embody a culture of hospitality where visitors and colleagues alike receive a warm, inclusive and memorable welcome
- Food preparation tasks as per recipes and guidance provided by the senior chefs, and in line with our food safety protocols
- Assist with placing orders and stock takes
- Maintain stock par levels throughout the day to cover the requirements for the cafe counter
- Prepare and plate dishes during service, whilst maintaining set standards of timeliness, portion control, food safety, flavour and presentation
- Contribute to a clean, safe and hygienic working environment in accordance with our H&S policies and food safety policies
- Ensure correct storage, labelling and stock rotation to prevent wastage
- Work to prevent wastage of all resources, including power and water, in line with Northern Roots environmental policies
- Ensure safe and correct use of equipment to prevent damage or injury. If you aren't sure how to use something, always ask.
- Complete daily temperature checks and other HACCP related duties as requested by management
- Complete daily and weekly cleaning tasks to a high standard, and work to ensure the kitchen, store rooms and communal area are kept clean and organised, and reflect the standards expected by Northern Roots
- Assist with washing up and ad hoc cleaning tasks where required to support the Kitchen Porters, and ensure work is evenly distributed amongst the kitchen team
- Maintain a high standard of personal presentation and cleanliness
- Work closely with the front of house team, and wider Northern Roots team to ensure smooth daily operations and excellent customer experience
- Familiarise yourself with company policies on ED&I, safeguarding, food safety, health & safety, and charitable aims
- Contribute to social media content by taking and sharing photos and videos as requested
- Complete training courses as required by the role
- Any other reasonable tasks not mentioned above

How to apply

Email your **CV** and a **cover letter (no more than 2 pages)** to jobs@northern-roots.uk.

Application Deadline: Thursday 3rd December 2026 at 12 midday

Applications will be reviewed on a rolling basis. We may close applications before the deadline, so we recommend applying early.

ASSISTANT CHEF
PERSON SPECIFICATION

	ESSENTIAL	DESIRABLE
Qualifications	• Level 2 Food Hygiene (training can be undertaken once in role) • Allergen training (training can be undertaken once in role)	• First Aid Qualification
Knowledge & Experience	• Minimum 1 - 2 years' experience in a professional kitchen environment. • At least one year's experience in an Assistant Chef role or senior kitchen leadership role. • Strong experience delivering consistently high-quality food and maintaining excellent standards. • A passion for seasonal cookery and sustainable kitchen practices. • Proven ability to scale recipes up or down and cook for large numbers or variable crowd sizes.	• Experience in a community, social enterprise or charitable environment. • Experience delivering catering for meetings, events and hospitality functions. • Passion for the natural environment.
Skills & Abilities	• Excellent organisational and communication skills. • Strong cooking skills, personal standards and professional kitchen practices. • Ability to remain calm, focused and effective under pressure. • Good IT skills • A genuine interest in hospitality's role in building stronger communities.	

ASSISTANT CHEF
PERSON SPECIFICATION

	ESSENTIAL	DESIRABLE
Personal qualities	• A positive attitude, the ability to work effectively as part of a team, and strong interpersonal skills. • Flexible, calm, resilient and adaptable • Self-motivated with the ability to take the initiative, and work with minimum supervision. • Highly collaborative, team player able to connect quickly and build strong relationships.	

