



## Great Taste chef job temporary role - mid-March until early June 2020

You can read all about the Guild of Fine Food and Great Taste here [www.gff.co.uk](http://www.gff.co.uk)



### **The role:**

Great Taste is a lot like a restaurant. The judges are our guests, we have a chef, the front of house team are the waiters, and the kitchen porter and warehouse person is needed to keep everything running smoothly behind the scenes. Over 500 judges will blind taste approximately 12,500 products over 75 judging days at both our Head Office in Dorset and our London facility (where this role is based)

### **Your responsibilities will include:**

- Preparing and/or cooking a wide range of food entries in the best possible way for judges to sample keeping unique codes with the cooked foods
- Following cooking instructions provided by the producer or on the packet in order to give each entry their best chance for good feedback
- Making sure you work in a hygienic manner
- Ensuring methodical checks are made daily for items that need defrosting, dates on short shelf life items, any unusual entries that require an added ingredient or a different cooking method
- To ensure each product is correctly stored (ie ambient, chilled, frozen)
- Assisting on goods-in day (normally a Friday) receiving deliveries, checking codes and allocating food and drink to the correct crates with all of the Great Taste team
- Working with the kitchen porter to ensure that the kitchen is always left sparkling clean and in an orderly state



**The ideal candidate will:**

- Be an experienced chef
- Have excellent organisation skills
- Enjoy working in a small, close knit team environment
- Be happy cooking/preparing a range of entries from microwave soup to smoothies to a leg of lamb

**What we are offering:**

- A generous hourly rate
- A fun working environment
- The opportunity to meet a huge network of influential industry professionals

**Provisional dates:**

The Great Taste judging season is mid-March until early June 2020.

Monday 16 – Friday 20 March

Monday 23 – Friday 27 March

Monday 6 April

Wednesday 8 – Thursday 9 April

Friday 17 April

Monday 20 - Friday 24 April

Monday 27 - Thursday 30 April

Friday 7 May

Monday 11 – Friday 15 May

Monday 18 – Friday 22 May

Friday 29 May

Wednesday 8 July (3 star day)

These dates are subject to change, but give you an idea of the judging season.

The hours vary during the judging season but are normally 8am until 6pm. You would be based at the Guild of Fine Food's London venue at 42 Southwark Street, SE1 1UN. We supply chef whites and aprons and ask you to wear black trousers and shoes/trainers that are comfortable and suitable for wearing in a kitchen.

### **Pay**

Your hourly rate of pay would be £15.00 on a judging day and £10.55 on a Goods In day plus holiday pay (12%)

Paid monthly by BACS