

KITCHEN CREW - COOK

Role Overview:

Highball Climbing Centre is looking to expand its kitchen team! We're looking for a talented, organised and resourceful **cook** to join our crew at our centre in Norwich.

We currently have an available position of 18-29 hours weekly (every Tuesday & every weekend, with the possibility of alternating Thursday & Friday). The main focus will be on expanding savoury options but baking and supporting the current offerings will also be required.

There may also be opportunity for extra hours in other roles within the business (subject to training) and it is essential that, as a part of our team, you are willing to get stuck in and help out when other members of the team are on leave or unavailable.

Our Kitchen Team plays a key role in creating the high quality experience we give our community, so, if you're excited at the thought of that, then we'd love to hear from you!

Accountabilities:

- **Strategic:** Our kitchen team supports and assists the Kitchen Manager with all tasks necessary to ensure that kitchen operations run smoothly.
- **Tactical:** Our kitchen team produces high quality, made-to-order hot food, home made cakes, sandwiches, snacks. They follow day-to-day SFBB procedures, and deliver produce on event nights.
- **Brand:** As integral members of our team and a key component in the delivery of a 'great experience', The Kitchen Team are required to ensure that their standards and methods constantly uphold our core values.

About You:

We're looking for a team-focused individual who is engaging, approachable and loves to grow and develop their skills.

Necessary Skills / Attributes:

- Commercial kitchen experience
- Cooking experience
- Baking experience
- Food Hygiene 1
- Planning and organising skills
- Good communication
- High standards
- Passionate about food

Advantageous Skills / Attributes:

- Using POS software
- Event Management
- Availability to work at short notice
- Current first aid certificate
- Professional baking experience
- Hospitality experience
- Experience cooking pizza, burgers and brunches at scale

About Highball:

Our vision is to create climbing walls that are kinder to the planet and great for the soul; a great place to work, climb, train and hangout.

Every member of our crew plays a vital role in the evolution and growth of our business so we aim to hire people who are smart, determined, and honest, and we favour ability over experience. Whilst the Highball Crew share the common vision and values (We Manage the Risks; We Listen; We Get it Done; We Keep it Fun; We Aim High - Never Stand Still) of the company, we all hail from different walks of life, reflecting the audience that we serve.

We strive to maintain the open culture often associated with start-ups, in which everyone is a hands-on contributor and feels comfortable sharing ideas and opinions and solving issues. Whilst the operation can at times appear huge, we are a small business and you can make a difference; positive changes can occur quickly.

As an accredited Living Wage Employer we guarantee that every member of our team is paid a fair wage. Working hours for this role are regular and part-time, offering the ideal opportunity to work alongside studies or add a bit of variety to your work life.

Fair Pay. Regular Hours. Funding for Training. Free Climbing.

HOW TO APPLY

Please send us your CV **and** a covering letter to **will@highballnorwich.co.uk**. These should be in **PDF format** and don't forget to let us know why you want to work with us!

The closing date for applications will be **Sunday, 27th of September**.

The application process may consist of up to three stages (an initial telephone, face to face interview and a trial shift) and we will require two excellent references.

Start Date: As soon as possible.

