



# Canolfan y Fron

## Chef

Canolfan y Fron is a Community Centre in the mountain village of Y Fron in Snowdonia. Formerly the village school, this community owned venture comprises an 18-bed hostel (known as the Llety), café, village shop and halls available for hire. There is a vacancy for a Chef who will be responsible for running the Cegin Fron café and takeaway, and for catering at events held at Canolfan y Fron.

### Skills Required:

1. Essential skills
  - a. At least 5 years experience working in a café, pub or restaurant kitchen responsible for producing high quality cooked dishes for customers.
  - b. Appropriate training in Culinary Arts and Food Hygiene.
  - c. Ability to work quickly, to a flexible schedule and under pressure.
  - d. Ability to lead a small team.
  - e. Ability to manage suppliers and ensure that supplies are procured to meet customer demand with minimal wastage.
2. Desirable skills
  - a. Creative flair to produce food that will attract a wide customer base
  - b. Ability to develop a menu that will bring customers to Cegin Fron
  - c. The postholder will be running the kitchen which is not a customer facing role, so the ability to speak Welsh is desirable but not essential. The successful candidate must be willing to undertake Welsh language classes sponsored by the Canolfan.

### Contract Details:

This is a permanent post subject to the standard Canolfan y Fron contract of Employment. The salary is negotiable dependent upon the level of experience.

### Applications:

Please send a copy of your CV by email to [enquiries@canolfanyfron.com](mailto:enquiries@canolfanyfron.com) or by post to Canolfan y Fron, Upper Llandwrog, Caernarfon LL54 7BB to arrive by 14<sup>th</sup> May 2021. A copy of the full job description is available at <https://www.canolfanyfron.org/wp-content/uploads/2021/05/20210503-Job-Description-Chef.pdf>