



**Redemption Roasters are on a mission to reduce reoffending rates through coffee.**

We believe exceptional coffee can come from people and places you wouldn't expect; at our roastery in HMP The Mount, we train offenders in coffee industry skills with the aim of reducing reoffending in the UK. Upon release, we help our graduates find work in our own coffee shops, or within our network.

As a social enterprise, we think differently to other specialty coffee companies; we strive for profit in order to achieve our purpose. Every member of the Redemption Roasters team has a role to play in achieving that purpose; *to challenge perceptions and change lives through Speciality coffee.*

**We are looking for an Assistant Chef to help create our delicious brunches.**

This role is an excellent opportunity if you love working within a team and are looking to further your career in hospitality; you will learn and develop as we grow and get better each day. We believe our team is at the heart of everything we do, which is why we take training very seriously. As an Assistant Chef you will be offered comprehensive training when you start. We are looking for like-minded skilled people to join us as we reopen our cafes and focus on the quality and consistency of our food. You can learn more about us on Instagram @redemptionroasters and via our website at <https://www.redemptionroasters.com/>

**The ideal candidate will be:**

- Approachable, full of energy and possess a warm personality
- Proactive, with a strong work ethic and willingness to pitch in whatever the task
- Adaptable and with an eye for quality, detail, and speed of service
- Enthusiastic for our social responsibility ethos
- Competent in a kitchen with experience in a similar role or relevant studies

**As a Redemption Kitchen Team member your duties will include:**

- Creating and producing seasonal and delicious dishes at speed and to the Redemption standard
- Owning every dish that you present, ensuring quality and consistency is at the heart of everything you do



- Monitoring daily standards of our HACCP process including temperature checks, date checks, staff training, allergen management and cleaning rotas
- Being standards-driven and detail-orientated
- Fulfilling the standards of neatness, personal image and uniformity
- Owning maintenance and cleanliness of the kitchen
- Assisting with stock ordering based on the manager's sales forecast
- Never having to work evenings or night shifts

**Working at Redemption is more than just the job. You'll also receive:**

- The chance to impact people's lives through our social mission of helping ex-offenders back into work and learning skills
- Opportunities to grow yourself and career progression - you grow as we grow
- Passionate working environment and culture
- Work with seasonal, exciting and ever changing coffees from around the world to develop flavour profile and your understanding of coffee
- Food allowance
- Staff discounts on food and coffee across London
- 28 days holiday per annum

This is a full time role (approximately 45 hours per week). A good standard of English and the right to work in the UK are required.

**Please apply for this role via our application form:**

<https://form.jotform.com/203513136942349>

**Equality and diversity.**

Redemption Roasters is an international and multicultural business with customers, suppliers, and employees from across the globe. Fostering diversity in the workplace is both right and good for business. Gender, belief, ethnicity, origins, disability, sexual orientation, marital status, age or history of incarceration doesn't matter. If you perform, you'll fit in, whoever you are. We welcome applications from people with backgrounds traditionally underrepresented in the speciality coffee industry.



*It is our company policy that all members of staff must be vaccinated against COVID-19 unless they have medical grounds not to be. Proof of vaccination will be requested.*