

**Job description:**

Chef

Hours: Up to 35 hours per week depending on the time of year

Pay: £13.95 per hour

Join the Kitchen Team at Pensthorpe

This is an exciting time to join Pensthorpe.

Following the opening of our brand-new café and kitchen extension, we've doubled our dining capacity and welcomed more visitors than ever before. As a result, we're looking for a talented and enthusiastic Chef to help us deliver fresh, delicious food at the heart of one of Norfolk's leading visitor attractions.

Set amongst 700 acres of nature, wildlife and beautiful gardens, Pensthorpe offers a working environment that's a little different from most hospitality venues. Our café is a key part of the visitor experience, serving thousands of guests each year with freshly prepared food, homemade bakes and seasonal specials.

If you enjoy cooking quality food from scratch, take pride in your work and want to be part of a friendly, supportive team, we'd love to hear from you.

What You'll Be Cooking

Our menus focus on fresh, comforting favourites that visitors love, including:

- Homemade soups, pies and seasonal specials
- Jacket potatoes, toasties and light lunches
- Fresh salads and homemade quiches
- Breakfast dishes and brunch favourites
- Scones, cakes and sweet treats baked on site
- Children's meals made with the same care and quality as everything else we serve

We cook fresh throughout the day, balancing quality, consistency and speed during busy service periods.

The Role

As a Chef, you'll play an important role in the day-to-day running of our busy kitchen. Working alongside a friendly and experienced team, you'll help prepare, cook and present dishes to a high standard while maintaining excellent food safety and hygiene practices. This is a hands-on role where no two days are quite the same. One day you may be preparing homemade soups and quiches, the next supporting a busy lunch service or creating a new seasonal special.

Most importantly, you'll help ensure every visitor leaves with a great experience.

Key Responsibilities

Pensthorpe, Fakenham, Norfolk, NR21 0LN T 01328 851465 E info@pensthorpe.com



- Preparing and cooking fresh dishes to Pensthorpe standards
- Supporting daily prep, batch cooking and service
- Producing homemade baked items such as scones, quiches and traybakes
- Maintaining high standards of cleanliness, organisation and food safety
- Managing stock rotation, labelling and allergen compliance
- Contributing ideas for seasonal specials and menu development
- Supporting colleagues across the kitchen team during busy periods
- Helping create a positive and professional kitchen culture

About You

You'll be someone who enjoys cooking good food, working as part of a team and delivering consistently high standards.

We're looking for someone who:

- Has at least 1 year of experience in a café, restaurant, pub, school or similar kitchen
- Can confidently prepare and cook dishes in a fast-paced environment
- Takes pride in presentation, quality and attention to detail
- Has a positive attitude and enjoys working with others
- Understands food safety, allergens and kitchen compliance requirements
- Remains calm and organised during busy service periods

What We Offer

- A modern, purpose-built kitchen with excellent equipment
- Daytime-focused hours with a healthy work-life balance
- A supportive and friendly team environment
- Staff discounts in our café and shop
- Free entry to Pensthorpe for you and your family
- Training and development opportunities
- The chance to work in one of Norfolk's most unique visitor attractions

Contract and Hours

- Permanent position
- Up to 35 hours per week
- Typical shifts between 8:00am and 3:30pm with some evening shifts required
- Weekend and bank holiday working required
- Additional hours available during busy periods and to cover holidays

Please apply with CV and covering letter to hr@pensthorpe.com