



Innovation Chef

The Rediscovery Centre, Ballymun, Dublin 9

The Rediscovery Centre is the national centre for the circular economy and it supports the development of the circular economy and advocates for a more resilient, equitable society.

Our vision for our café is to operate a zero waste, plastic free premises that uses local organic ingredients, working for the benefit of the local community while also acting as a national exemplar for sustainable and circular food preparation and consumption. This role is key to that vision and will be integral in achieving this.

We currently have a vacancy for Innovation Chef for our 'Boiler House Café', based in our state-of-the-art exemplar Ecological Centre in Ballymun, D09 HK58.

Role Description

Exciting opportunity for a Café Innovation Chef to join the Rediscovery Centre's Dynamic Team. The Rediscovery Centre is looking for a candidate with leadership skills to bring our café to its next stage of development. Reporting to the Centre Director, the innovation chef will lead a team of trainees in delivering the pilot of an innovative food surplus café, integrating food surplus into the café menu as part of a new exciting 15 month EPA-funded project.

For this project, the chef will be given a leadership role in developing innovative menus based on food surplus ingredients. They will also help to plan and execute the pilot operations including preparing a Rescued Food menu based on food surplus surveys at supplier sites, train and mentor café trainees in food surplus management and help to establish and pilot systems to measure food surplus intake and waste. They will also support the practical and operational elements of the Operational and Training Guides to be developed for other food establishments and businesses.

The successful applicant will have a background in food preparation and service, a desire to learn & an interest in catering and sustainability.

The Role

Place of Work: Rediscovery Centre, Boiler House, Ballymun, Dublin 9, D09 HK58

Hours of Work: Part-time. Minimum 12 days / month (3 days per week)

Fixed term contract: Initially 3 month contract with a view of extension until March 2024

The role will include but will not be limited to:



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- Developing creative solutions for Rescued Food menus including between 25% and 75% surplus ingredients
- Liaising with relevant suppliers for food orders
- Monitoring and controlling stock levels
- Supporting the research team in developing and implementing a pilot plan for 12 months for scaling up the use of food surplus and improving operational efficiency and improving menu quality
- Testing and improving the systems for acceptance and storage and preservation of surplus food ingredients e.g. through freezing, fermenting, pickling and other techniques to minimise waste
- Training staff in cooking or preserving surplus food ingredients
- Helping with the development of Standard Operating Procedures, in consultation with key suppliers of surplus ingredients
- Supervision/training of participants on labour activation initiatives
- Supporting the research team in retaining weekly logs listing operational and training challenges and successes in the café
- Supporting the research team in developing systems for collecting data, measuring and reporting on the data
- Ensuring correct stock rotation procedures are followed
- Ensuring compliance with all Health & safety requirements in particular in relation to food surplus ingredients
- Understanding the key company's messages & ethos and communicating same
- Attend and work at a variety of Rediscovery Centre related events & activities, both at the Rediscovery Centre and other locations as required.

Role Requirements

The successful applicant will have a relevant formal training and 2 years previous experience as a head chef. Other required skills and attributes will include;

- Outstanding cooking skills
- Creative flair for menu development that are innovative and in line with organisational vision
- A deep understanding of sustainable ingredients and produce
- Excellent leadership and management
- The ability to delegate tasks
- Highly motivated and energetic, enjoy working in a fast-paced environment and thrive under pressure
- A strong work ethic and drive for success
- IT literate
- Stock management and experience of POS systems (desirable)
- Excellent level of customer service
- Good communication skills – both written and verbal
- Keen eye for detail
- Positive attitude & flexible

Terms and conditions of employment



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Note: This summary is supplied for information only and does not constitute contractual terms. This is a fixed-term part-time contract of service, three days over seven, with a probationary period of 3 months.

Remuneration: €40,000 per annum, pro rata.

Some work outside normal office hours will be required from time to time. This position is subject to satisfactory references, evidence of permit to work in Ireland, Garda Vetting and foreign police clearance (if applicable).

Note for Applicants

Application in the form of a CV and covering letter illustrating how your skills and experience meet the requirements of the position should be emailed to careers@rediscoverycentre.ie titled 'Innovation Chef'

The covering letter should be a maximum of 1 page.