



# Sous Chef/Cook

- **Position:** Sous Chef/Cook
- **Location:** The Nook, Main Square, Abernethy
- **Hours within:** 7:30 AM – 4:30 PM, Tuesday to Sunday (closed Monday)
- **Schedule:** Between 25-40 hours per week, incl. weekends and occasional events
- **Salary:** Dependent on experience

## About The Nook:

We're a family-run coffee shop in the heart of Abernethy. Our focus is on creating a warm atmosphere, amazing coffee, delicious home baking and hearty food. Our menu includes a mix of breakfast, lunch, weekend specials, deli counter and a separate kids menu. We have built a strong reputation in our first year, locally and beyond, currently holding ★★★★★ **5 stars on Google.**

## The Role:

We are looking for a driven, friendly individual who is excited to join our kitchen team. This could be someone who is passionate about cooking or someone with experience in the hospitality industry. As a growing business, we are looking for someone who wants to grow with us — helping us deliver some of

the best food in the area while bringing positive energy to the workplace. This is a hands-on role in a small, busy café environment where flexibility, hard work and teamwork are key. We are open Tuesday to Sunday (9am–4pm) and also host evening events a couple of times each month. If this sounds like you, we'd love to hear from you. Please get in touch or come and see us in person — we currently have a position available and would be excited to meet you.

### **Responsibilities:**

- Prepare and cook a variety of dishes
- Collaborate with the owners on the menu and weekly specials
- Create and deliver specials and deli items
- Ensuring all Health & Hygiene procedures are implemented & continually adhered to
- Consistently maintain a clean, organised, and compliant kitchen environment (in line with food safety & hygiene standards)
- Carry out start/end-of-day cleaning and opening/shutdown procedures for both the kitchen and downstairs café area, in line with company and food safety requirements
- Manage kitchen inventory and order supplies as needed
- Ensure all dishes are prepared to the highest standard, consistently, and are served promptly
- Cater for occasional evening events, ensuring a memorable dining experience for our guests
- Support front-of-house when required — including making coffees, serving customers, and helping manage service downstairs
- Mentor and direct kitchen support staff (i.e. KPs etc.)

### **Requirements:**

- Previous experience as a chef/cook (2 years preferred, preferably in a café or small restaurant setting)
- Strong culinary skills with a passion for fresh, homemade food
- Ability to work independently and as part of a team
- Excellent time management and organisational skills

- Willingness to work flexible hours, including weekends and occasional evenings
- A positive attitude and a love for creating great food

#### **What We Offer:**

- A supportive and friendly work environment
- The opportunity to make a real impact on our menu and customer experience
- Competitive salary based on experience
- Mentoring younger team members
- Paid break
- Staff discounts
- Potential for professional growth within our expanding business

If you're excited by this role please reach out as per below, or pop in and talk to us.

**Please send your resume and a brief cover letter outlining your experience and why you're the perfect fit for our coffee shop to [abernethynook@gmail.com](mailto:abernethynook@gmail.com)**