



Full-Time Cook/FoH Support

- **Position:** Full-Time Cook/FoH Support
- **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're looking for a dedicated and creative Full-Time Cook, who also has (or wants to build) some front of house skills, to join our close-knit team. You'll work alongside our experienced full-time chef, learning new skills, contributing ideas, and helping to maintain the high standards our customers expect.

This is a hands-on role in a small, busy café environment, where flexibility and teamwork are key. While the role is primarily kitchen-based, we're looking for someone who is happy to get involved across the business — from supporting front-of-house during busy periods to helping keep service running smoothly. On **Thursdays**, you'll be trusted to **run the kitchen independently**, covering both breakfast and lunch service.

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**