

JOB DESCRIPTION

Job Title:	Chef
Date prepared:	June 2026
Location:	Penny Brohn UK National Centre in Pill, Bristol.
Main purpose of job:	To work in the kitchen team, delivering high-quality nutritious meals that support the wellbeing of clients, staff and visitors. To ensure all food preparation meets health and safety standards and reflects Penny Brohn UK's ethos of holistic care.
Reporting to:	Head Chef
Relationships:	The Chef will work collaboratively with colleagues across the Facilities team and liaise closely with the Wellbeing and Client Services teams to ensure menus meet client needs. Close collaboration across the organisation is essential, along with a sensitive, client-centred approach in all interactions with supporters, volunteers, clients, and their families.

Key Responsibilities:

- Plan, prepare, and deliver healthy, balanced meals aligned with nutritional guidelines.
- Assist and support with kitchen operations, including stock control, ordering, and budgeting.
- Work alongside other members of the kitchen team as well as working alone when directed by the Head Chef.
- Ensure compliance with food hygiene and health & safety regulations.
- Develop seasonal menus that cater to dietary requirements and preferences.
- Maintain a clean, organised, and efficient kitchen environment.
- Contribute to wellbeing initiatives through food education and engagement.
- Support organisational events with catering as required.

Person Specification

E = Essential, D = Desirable

Qualifications:

- Level 2 Food Hygiene Certificate (or willingness to obtain).
- Professional chef qualification or equivalent experience (E).

Skills & Experience:

- Experience managing a kitchen team and operations (E).
- Knowledge of nutrition and healthy eating principles (D).
- Strong organisational and time management skills (E).
- Experience in catering for diverse dietary needs (D).

Personal Attributes & Competencies:

- Passion for healthy, nutritious food (D).
- Ability to work independently as well as lead and motivate others (E).
- Flexible and adaptable approach (E).
- Flexibility to work across weekdays, evenings and weekends (E).
- Excellent communication skills (E).
- Commitment to Penny Brohn UK's values and ethos (E).

This job description is not exhaustive and will be reviewed, in consultation with the post holder, from time to time and amended in the light of the changing needs of the charity.