Café Cook – Job Description

Location: The Garden Café, Hulme Community Garden Centre, 28 Old Birley Street, Hulme, M15 5RG
Reports to: Café Shift Leader
Hours/Salary: Varied Part-time, National Living Wage

Purpose of the Role

We are looking for a skilled, organised, and enthusiastic Cook to join our team at The Garden Café, based within our welcoming community garden centre. You will be responsible for preparing and cooking fresh, high-quality food while supporting a safe, efficient, and friendly kitchen environment.
You will also act as a Second Chef, supporting the Café Lead or Shift Leader in the day-to-day running of the kitchen. This role plays a key part in delivering a positive customer experience and supporting the values of Hulme Community Garden Centre.

Key Responsibilities

• Prepare and cook a range of fresh hot and cold food to a high and consistent standard.
• Support menu preparation and daily specials in collaboration with the Café Manager or Shift Leader.
• Ensure food is prepared, stored, and served in line with food safety and hygiene regulations.
• Maintain a clean, organised, and safe kitchen environment, including equipment and work areas.
• Manage food stock, rotate ingredients, and report low stock or ordering needs.
• Minimise food waste and support sustainable kitchen practices where possible.
• Assist with basic food prep planning for busy service periods and events.
• Work collaboratively with Café Assistants to ensure smooth service during busy periods.
• Support front-of-house operations when required, including serving customers, taking orders, and preparing coffees.
• Assist with general kitchen duties including pot wash, cleaning, and maintaining high standards of hygiene at all times.
• Follow all health & safety procedures at all times.
• Positively represent the values and ethos of Hulme Community Garden Centre.

Person Specification

Essential

• Experience preparing and cooking food in a café, kitchen, or catering environment and a keen interest in seasonal/vegan/vegetarian food.
• Good knowledge of food hygiene and safe food handling practices.
• Ability to work efficiently in a busy kitchen environment.
• Strong organisational skills and ability to prioritise tasks.

• Reliable, flexible, and able to work as part of a team.
• High standards of cleanliness and attention to detail.
• Willingness and ability to support both kitchen and front-of-house duties, including customer service and basic barista skills.
• Positive, hands-on attitude with a willingness to support all aspects of kitchen operations, including pot wash and cleaning.
• Right to live and work in the United Kingdom.

Desirable

• Level 2 Food Hygiene Certificate (or willingness to complete training).
• Experience planning menus or daily specials.
• Interest in fresh, seasonal, or locally sourced food.
• Interest in sustainability and community-based initiatives.

Additional Information

This job description is not exhaustive. You may be required to carry out other duties relevant to the role and your skills, as directed by the Café or Garden Centre management team.

How to apply

Please send your CV and an expression of interest to:
gardencafe@hulmegardencentre.org.uk