



Job title: *CDP Chef*

Location: *Haringey*

Contract: *Full time*

Start date: ASAP

Salary: £13.15 - £13.75 dependent on experience (+*tronc*)

Application closing date: 25/04/2024

The Dusty Knuckle Bakery is a purpose driven business which operates busy cafes and restaurants, serving very high quality food and drinks whilst also distributing bread and pastry to other businesses. Whilst we consider our products at TDK to be some of the best in London, we are about much more than just baking and cooking.

TDK runs a youth training programme. We provide work-based mentorship/support, training, and employment opportunities to at risk youth, including those with offending histories. We believe in equipping trainees with the confidence, skills, personal accountability, and support network to develop productive, functional lives.

We have worked tirelessly since 2014 to grow the business from a fledgling start-up in a 40 ft shipping container into a profit-for-purpose food venture with strong brand recognition and a loyal following. We now employ 80 staff and are developing training routes specifically designed and reserved for at-risk young people. Our social impact program is embedded within the bakery, kitchen, and café operations.

TDK is at an exciting time in its growth. We expanded our production HQ and opened a second London site in 2021; we now aim to expand to other sites over the coming years alongside the expansion and refinement of our training program for young people.

Why work for us?

The Dusty Knuckle is a truly unique workplace. Part pizzeria (Summer only at Dalston), production bakery and busy café. You will be able to learn all parts of the food business within a small kitchen team that are very passionate about cooking and baking.

Having now expanded our production HQ, we are looking to grow gently in the coming years, building more café/restaurant sites, refining our training programme and operations as we go. Join our team, and you will:

- be part of an expert crew with a detailed understanding of baking, cooking, hospitality, and coffee
- have opportunities for career progression in a diverse and growing organisation with ambitions
- be given paid training opportunities

Enjoy our staff perks; At TDK, we offer:

- *Paid training days*
- *Additional days holiday for every year worked*
- *Regular inhouse massages for staff*
- *Free staff food, coffee, bread, and pastries every day*
- *Cycle to Work scheme*
- *Employee support and specialist third party wellbeing service*
- *Regular appraisals to develop person-specific career goals*
- *Day off on your birthday!*
- *Free use of our Campervan (if over 25 and a clean UK license)*
- *Managers can take unpaid sabbaticals*

The role

This is an excellent opportunity to join our site in Haringey. Our café/restaurant is open seven days a week, where we cook a simple but exceptional menu. Open for additional evening service, Thursday to Saturday, where we fire up our oven, serving pizzas alongside other delicious dishes and sides. You will be cooking within a successful, positive team, where staff welfare and training is prioritised.

Why apply for the role?

Most chef jobs involve long hours in a stressful demanding kitchen. We work hard to ensure that the kitchens at TDK are a place of learning, creating and enjoyment. At The Dusty Knuckle you are never expected to work more than 5 shifts a week. If you do ever pick up shifts, you will always be paid overtime and we encourage rotas which have a good work/life balance including regular weekends and evenings off. This is an opportunity to work with trainees also. We have approx two trainees a week now in our Haringey branch.

Best three things about the job?

- Nourishing and nurturing environment with a flexible rota*
- Using high quality ingredients with creative recipe testing shifts*
- Working with like minded kind people who want to work hard, learn, and have fun*

What experience and personality traits do you need for this role?

You will:

- *Be methodical and diligent and have good attention to detail*
- *Be passionate about eating, cooking, tasting, and teaching others how to be the same*
- *Have an unwavering determination to make delicious food*
- *Have one year's experience of cooking in a professional environment*
- *Be patient, calm; a natural teacher/manager*
- *Be keen to learn from your employees*
- *Be committed to TDK values of Nurture, kindness, honesty and aiming high*

To apply for this position please send your CV to harry@thedustyknuckle.com alongside a cover letter explaining, based on the skills required for the job, why you are suitable for the role and why you want to work at The Dusty Knuckle.