



Role Specification

2nd Chef

About Common Knowledge

We are a non-profit social enterprise based in Clare. We believe that everyone in Ireland should feel the agency to meet their own basic needs, to follow our own path, to start solving our own problems and to contribute to our communities.

Our vision is an Ireland of confident, capable and connected people and we believe that one path towards this future is to share skills like building, making, mending and growing with each other. Therefore our mission is to share skills for a truly sustainable homelife, and we primarily do this through courses, events and community projects.

In 2024 we will be running this programme of skill sharing courses from our new HQ in the Burren where we have almost 50 acres of land to grow, experiment and explore. This new HQ opens many opportunities for Common Knowledge to deliver a more wide-ranging programme of skill-sharing activities, whilst providing a more sustainable future for our business with the opening of a guesthouse and enabling of private space rental.

To support this broad range of activities, and the heavy workload that comes with it, we are looking for a 2nd Chef to support our Head Chef to help us deliver incredible food and to ensure a brilliant experience for our guests and our community.

Role Summary

We are seeking a passionate and dedicated 2nd Chef to join our team at Common Knowledge. As one of our Chefs, you will work alongside our incredible Head Chef Ashley Gribben to feed the hundreds of guests who will come to Common Knowledge this year. This is a casual position with an average of 8-24 hours on offer per week.

Core responsibilities

- **Food Preparation:** Play a crucial role in creating high-quality, nutritious meals. Focus on the use of fresh, locally-sourced ingredients to cater to our diverse clientele at Common Knowledge.

- **Kitchen Maintenance:** Uphold a pristine and well-organized kitchen space. Responsibilities include dishwashing, sanitization of surfaces, and ensuring that kitchen equipment is maintained in optimal condition.
- **Inventory and Ingredient Oversight:** Assist with the management of kitchen inventory. Tasks involve the receipt, storage, and proper rotation of food supplies, alongside alerting the head chef to any shortages or items nearing expiration.
- **Team Collaboration:** Engage closely with the kitchen staff to guarantee efficient operations and prompt meal service, contributing to a harmonious work environment.
- **Compliance with Health and Safety Protocols:** Strictly adhere to all health and safety regulations. This encompasses proper food handling, storage practices, and maintaining a safe kitchen environment.

Areas for growth

- **Professional Development:** Seize the opportunity to enhance your culinary skills and knowledge under the guidance of our Head Chef, Ashley Gribben. Common Knowledge is committed to fostering a learning environment where your passion for food and culinary excellence can flourish.

Candidate profile

- Kitchen Experience is highly valued.
- **Culinary Passion and Eagerness to Learn:** Demonstrate a genuine enthusiasm for culinary arts and a readiness to evolve within a fast-paced kitchen atmosphere.
- **Team Player:** Exhibit the ability to work effectively within our kitchen team, showcasing strong interpersonal skills and a collaborative spirit.
- **Attention to Detail:** Maintain an unwavering commitment to quality, with a keen eye for detail and a dedication to upholding the highest standards of kitchen cleanliness.
- **Adaptability:** Be prepared to work flexibly in a casual role, with hours ranging from 8-24 per week, adjusting to the dynamic needs of Common Knowledge.

Terms

- This is a casual position with an average of 8-24 hours per week.
- The hourly rate for this position is €25
- The role may involve standing for extended periods and lifting heavy items.
- The kitchen operates during regular hospitality hours, including evenings and weekends.

Benefits Included

- Staff discounts and friends and family rates available for all Common Knowledge events.
- Meals will be supplied for breakfast and lunch when courses and events are running during your shift.
- Paid attendance at staff training.

Work permit requirements

Applicants must be eligible to work in Ireland.

Common Knowledge is an equal opportunity employer

We believe that our differences enable us to be a better team – one that makes better decisions, is more creative and creates more long-term impact. We are committed to creating an increasingly diverse and inclusive social enterprise, and particularly encourage you to apply if you identify with a group traditionally underrepresented in society, due to your gender identity, nationality, neurodiversity, sex, marital status, family status, socioeconomic background, age, disability, sexual orientation, race, religion, or membership of Traveller or other minority ethnic groups.