



Job title	Chef
Organisation Profile	NOW Group is an award-winning social enterprise operating across Belfast and Dublin. We are committed to working with individuals and businesses to unlock potential and create meaningful, lasting change across the island of Ireland. If you're in Dublin or Belfast, be sure to check out Loaf Catering and our cafes. We not only serve delicious food and good coffee but also offer outside catering for events, offices, and parties.
Candidate Brief	As Chef you will produce a variety of dishes in line with our standardised recipes, while creating training and employment opportunities for local people with learning difficulties and autism.
Location	Ewart Building, 3 Bedford Street, Belfast
Reports to	Catering & Events Manager
Hours	40 hours per week
Salary scale	£32,240 per annum
Benefits	25 days annual leave plus 12 statutory days Health Cash Plan (on successful completion of probationary period) Access to confidential Staff Counselling & Financial Advisory Services Stakeholder Pension Scheme (5% employer contribution) Bike 2 Work Scheme Holiday purchase scheme Flexible working & Wellbeing initiatives



Main Responsibilities

1. Prepare and cook dishes according to recipes and quality standards.
2. Follow all food safety regulations (HACCP, allergen control, etc.)
3. Ensure compliance with Food Hygiene and Health & Safety legislation.
4. Support the Café Manager with financial targets; sales, gross profit, wastage and control of labour.
5. Follow internal procurement procedures and manage supplier relationships.
6. Assist in menu planning and developing new dishes.
7. Provide support to NOW Group participants on placement and ensure accurate recording of interactions.

This job description is not definitive and may be subject to review as the duties and responsibilities determine

Personnel Specification

Essential Criteria

1. At least 2 years paid experience working as a cook within a busy catering environment.
2. Sound knowledge of Health and safety Procedures including COSHH and HACCP.
3. Essential Food Hygiene Certificate.
4. Attention to detail and presentation.
5. Ability to work under pressure in a fast-paced environment.
6. Teamwork and communication skills.

Desirable Criteria

1. Experience of working with adults with a learning disability.
2. Sound knowledge and experience of catering for customers with different dietary requirements.

Access NI

NOW Group adhere to the AccessNI Code of Practice and it is our policy to obtain an Enhanced Disclosure for employees who will be working within our service delivery teams. This check will be completed before employment commences and only if successful at interview. For further information please refer to the Access NI Code of Practice at [AccessNI Code of Practice \(nidirect.gov.uk\)](https://nidirect.gov.uk)

A copy of our policy on the secure handling, use, storage and retention of information is available on request.

In line with the Rehabilitation of Offenders (Exceptions)(NI) Order 1979 (as amended in 2014), NOW Group's will only ask about convictions which are defined as "not protected" for the purposes of obtaining a Standard or Enhanced disclosure. Please note that a criminal record will not necessarily be a bar to obtaining a position. A copy of our policy on the Recruitment of Ex-Offenders is available on request.

September 2026



Values & Behaviours



All employees in NOW Group are required to subscribe to the values of the organisation and demonstrate these values through agreed behaviours in their day to day work and their relationships with participants, stakeholders and colleagues. Candidates will be expected to demonstrate relevant values and behaviours as part of the interview process.