



Job title	Relief 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	We are seeking a Chef to provide short term chef cover and support the day to day operation of the kitchen, ensuring high standards of food preparation, food safety, hygiene, and customer service are maintained. This role is a temporary relief position to provide absence and is expected to last initially an initial 1 to 2 month period, although this may be extended depending on operational needs.
Location	Loaf Café, Bedford Street, Belfast
Reports to	Regional Manager
Hours	40 per week
Salary scale	£15 to £17 per hour dependent on experience
Benefits	We offer a competitive benefits package designed to support your wellbeing, work-life balance, and financial security

Main Responsibilities

1. Prepare and cook meals in line with menus, recipes, and quality standards.
2. Ensure compliance with food safety, hygiene, and health & safety regulations.
3. Provide guidance and support to NOW Group participants on placement, helping them develop skills, confidence and positive workplace behaviours.
4. Maintain a clean, safe, and organised kitchen environment.
5. Monitor stock levels and report ordering requirements to the manager.
6. Follow allergen management procedures and dietary requirements.
7. Work collaboratively with kitchen and front-of-house colleagues.
8. Support the efficient delivery of catering services during staff absence.
9. Assist with cleaning, food storage, and kitchen record-keeping as required.



Personnel Specification

Essential Criteria

1. Previous experience working as a chef or cook in a commercial kitchen.
2. Knowledge of food hygiene and food safety requirements.
3. Ability to work independently and manage kitchen operations.
4. Flexible and reliable with a positive approach to work.

Desirable Criteria

1. Food Hygiene Certificate (Level 2 or above).
2. Experience working in a café, restaurant, or catering environment.
3. Experience working with people with barriers to learning.

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://www.nidirect.gov.uk/access-ni-code-of-practice)

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.

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.