

# THE PARSNIPSHIP

**We are a small and fast growing company, handcrafting a range of plant based vegan and vegetarian products at our production kitchen in Ogmore Vale, South Wales.**

Originally established as a home based business, we have been trading at farmers markets, food & music festivals since 2007. Over the last 5 years we have been developing our production kitchen to increase capacity to meet the demands of our wholesale customers and expand our range of products. Today, our small team still handcraft all our products and we now supply independent farm shops, delicatessens, cafés, restaurants and pubs in Wales and across the UK. As we grow, we are increasing our supply into food service and are soon to launch new retail packs for bigger retail outlets.

The Parsnipship has been built on our passion and commitment to providing excellent quality vegan and vegetarian food and to sustainable business practices. We power our kitchen with renewable sources (via Ecotricity) and we try to reduce, recycle and re-use wherever we can.

We pay at least the Real Living Wage.

## **The Role: Food Production Assistant Manager**

You join our kitchen team, assisting with all aspects of turning great quality ingredients into our handcrafted vegetarian and vegan products and getting them ready to meet our loyal customers who rely on our exacting taste and quality standards.

To succeed in this role:

- you must be energetic and enthusiastic with a real passion for great food.
- you will have a sharp attention to process, detail and quality.
- you are calm under pressure, willing to learn and meticulous at keeping your work environment clean.
- you will lead by example, sleeves-up and prepping, cooking and packing whenever necessary.
- you will master the making of our products always contributing to the smooth running of the kitchen and consistent quality of our products, while looking out for others & guiding them.

The ideal applicant will:

- Be an experienced chef, who has worked in a busy production environment for a minimum of 12 months.
- Be passionate about great food, and preferably, about vegetarian and vegan food.
- Take pride in achieving the highest levels of cleanliness and food safety.
- Have fantastic organisational skills, thriving on getting things done, continuously learning and improving quality, culture and systems.

- Be a great communicator, enhancing the team by listening, offering direction and speaking up when something is wrong or jeopardising production or quality.
- Have stacks of energy, enthusiasm and a can-do attitude.
- Embrace change and challenge.
- Have a great sense of humour.
- All applicants will require a UK bank account, a NI number, proof of eligibility to work in the UK and be able to speak English fluently.
- NVQ level 1, 2 & 3, HACCP Level 2 & Food Safety Certifications (training can be provided for suitable candidate).
- UK driving license.

Please send your CV and a short statement (250 word max.) about why we should meet to:  
[flo@theparsnipship.co.uk](mailto:flo@theparsnipship.co.uk)

You can also email the above address to arrange an informal discussion about the position.