



KWVR Job Description

Job title: Support Chef

Reporting to: Catering Manager

Location: Primarily based at The Old Parcels Office, Keighley (with work at other stations and outlets as required)

Hours: 30 hours per week (flexible shifts across the week)

Salary: £13 per hour

The Role:

We seek a skilled and flexible Support Chef to join our catering team. This role is primarily based at the Old Parcels Office in Keighley but will involve supporting other stations and outlets across the railway as needed.

- Prepare high-quality meals and snacks, including cream teas, buffets, and event catering.
- Support on-board catering by preparing and packaging food for train services.
- Assist with the smooth running of busy service periods and maintain quality during quieter times.
- Maintain a clean, organised, and hygienic kitchen, ensuring compliance with our five-star food hygiene standards.
- Work collaboratively with a team of paid staff and volunteers.

This varied role will suit someone who enjoys working in a dynamic environment across different venues and is happy to step into different kitchens across the railway when needed.

What We're Looking For

The ideal candidate will have:

- Experience in a similar chef or kitchen support role.
- A flexible, can-do attitude and the ability to adapt to different locations and teams.
- Strong organisational skills and a commitment to maintaining high standards of food hygiene.
- The ability to work independently and as part of a team, including working with volunteers from various backgrounds.
- A passion for delivering excellent food and service.

Why Join Us?

As a Support Chef at the Keighley and Worth Valley Railway, you'll enjoy a varied and fulfilling role that offers:

- A great work-life balance with flexible hours.
- Free travel on the heritage railway.
- Discounts on food and drink across the railway.
- The chance to work in a unique, historic environment alongside a friendly team.
- Opportunities to develop your skills in a supportive setting.

How to Apply

If you're ready to bring your enthusiasm and culinary skills to a role that's as rewarding as it is unique, we'd love to hear from you! Send your CV and a brief cover letter to nick.sharp@kwvr.co.uk

Be part of a heritage railway cherished by visitors, staff, and volunteers!

About the Company:

The Keighley and Worth Valley Railway Preservation Society has run heritage steam and diesel trains for over 50 years. The charity aims to preserve, maintain and operate the Keighley and Worth Valley Railway as a working railway history museum for the education and enjoyment of present and future generations. The charity's wholly-owned subsidiary, the Keighley and Worth Valley Light Railway Limited, is the organisation's operating and commercial company.

Alongside our 700 volunteers, the Railway's operating company, the Keighley and Worth Valley Light Railway Limited, employs a paid team to ensure consistent and high-quality delivery of our services and events. This new role is part of developing our staffing structure to help the business grow and economically sustain in these changing times. Key to the role is a strong team ethic, a focus on communication, and a creative approach to help the organisation find new and more effective working methods. Engaging with our dedicated volunteers will be key to the success of the new role.

The Chef is fundamental to providing a great visitor experience. By working collaboratively with the paid and volunteer workforce to deliver the catering plan, it will be possible to provide excellent food for a range of services. It will also enable the opportunities to tailor and expand our offers to deliver objectives set by the board of directors.