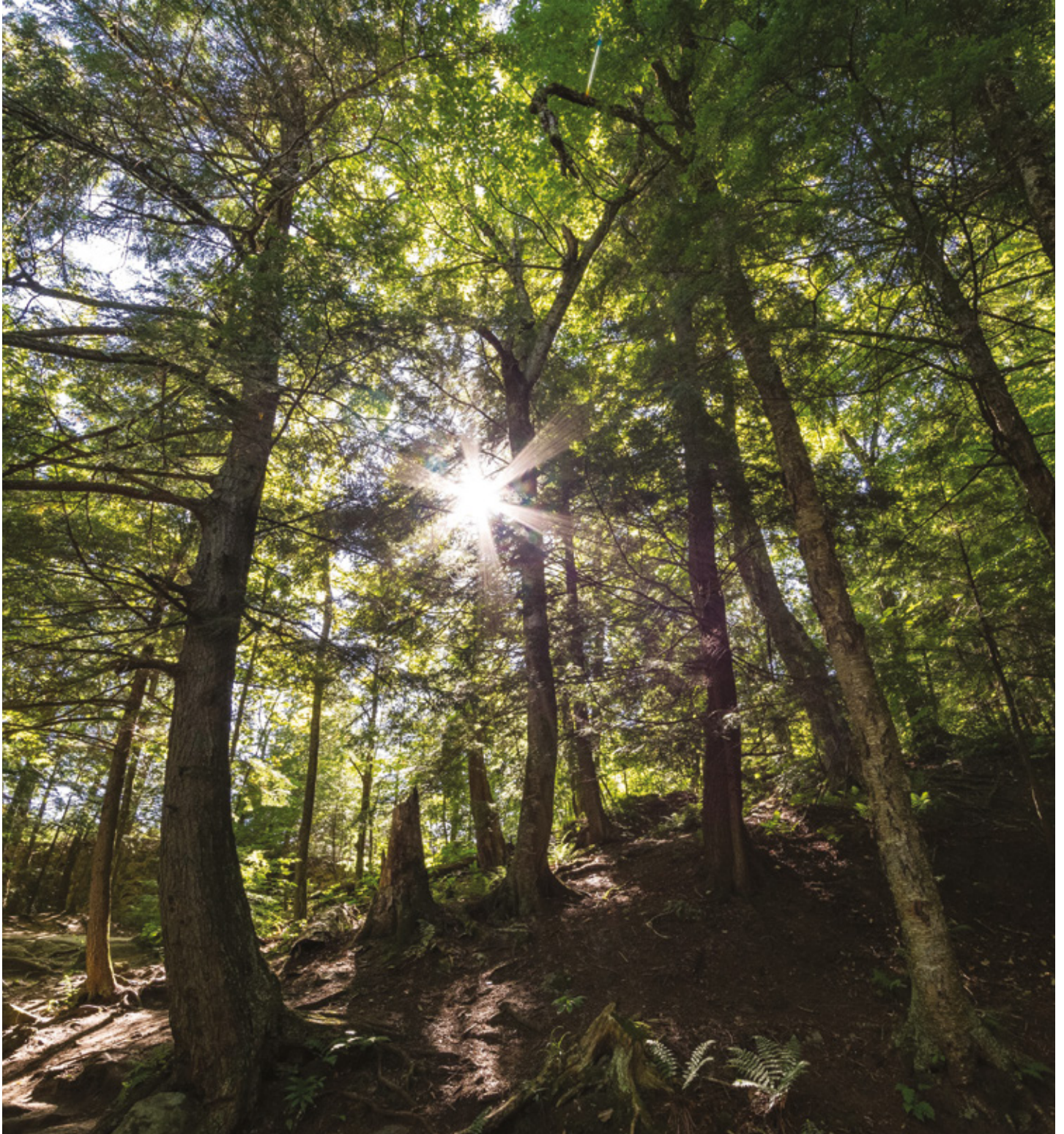




Job description

Chef



SAVING SPECIES FROM EXTINCTION | WWW.DURRELL.ORG

DURRELL WILDLIFE CONSERVATION TRUST is a Registered Charity with the Jersey Charity Commissioner, registered charity number: 1
DURRELL WILDLIFE CONSERVATION TRUST - UK is registered in England and Wales. A charitable company limited by guarantee. **REGISTERED CHARITY NUMBER** 1121989
REGISTERED COMPANY NUMBER 6448493 **REGISTERED OFFICE** c/o Ogier Global (UK) Limited, 4th Floor, 3 St Helen's Place, London, EC3A 6A

Job purpose

To work within the primary catering areas of Jersey Zoo – Café Firefly and Café Dodo – managing the preparation of hot and cold food, ensuring high levels of service, customer satisfaction, and compliance with Food Safety regulations.

CHEF

DEPARTMENT
Hospitality

REPORTS TO
Food and Beverage Manager

CONTRACT
Permanent

LOCATION
Jersey Zoo



Key responsibilities

- Support the preparation and delivery of food for café service (breakfast, lunch, events, accommodation and site hire) in line with established standards.
 - Prepare ingredients, cook dishes, and support plating and service as directed.
 - Follow recipes, portion sizes, and presentation guidelines to ensure consistent service delivery.
 - Assist with and occasionally lead daily kitchen operations, maintaining smooth and efficient service during busy periods.
 - Ensure cleanliness and organisation of kitchen areas, storage, and equipment always.
 - Follow all food safety, hygiene, and allergen procedures in line with HACCP and Eat Safe standards.
 - Support with stock receipt, rotation and help reduce waste through correct storage and handling.
 - Communicate clearly with team members and front-of-house staff to ensure timely service.
 - Take part in training and development opportunities to improve culinary skills and knowledge across all kitchen sections.
 - To be aware of the overall hospitality objectives, how they relate to you and how your daily activities contribute to the success of the hospitality department.
 - To be responsible for your own personal development at work and strive to be the best in what you do, taking care and pride in your work.
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Knowledge, skill and ability

- Previous kitchen or catering experience essential — enthusiasm and willingness to learn are key.
 - Possess a good understanding of food preparation, kitchen safety, and hygiene standards.
 - Ability to follow instructions accurately and work efficiently as part of a team.
 - Confidence to take initiative and maintain kitchen operations when senior staff are unavailable.
 - Good communication and time management skills.
 - Positive attitude and strong work ethic.
 - Reliable and punctual with attention to detail.
 - Fluent in English (verbal and written).
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Behaviours and values

- Ability to react to unexpected operational challenges in a calm, efficient and professional manner.
- Accountable for own responsibilities and sets a positive example to others.
- Excellent organisational skills.
- Possesses a strong customer service ethos and builds good working relationships.
- Works collaboratively with all stakeholders.

Introduction to Durrell

Durrell Wildlife Conservation Trust is an international charity working to save species from extinction. Headquartered in Jersey in the Channel Islands, Durrell focuses on the most threatened species in the most threatened places.

Established by author and conservationist, Gerald Durrell, in 1959, Durrell delivers its conservation mission through our three integrated core areas of operation:



**A centre of excellence
in animal husbandry,
research, training and
education**



**Training future
conservation practitioners
and monitoring and
evaluating conservation
science which underpins
all Durrell activities**



**Conservation action
where it is needed most**

With a track record of 60 years, Durrell leads some of the world's longest running and most successful species and habitat recovery programmes. The quality of our work is equally as important as how we deliver it. Our values, underpin how we approach our work and the work environment we create.

Our values

PURPOSEFUL

We are clear on why we do what we do, are connected as an organisation, we understand and demonstrate enabling / delivery, we are passionate about what we do and work tirelessly to achieve it.

ACCOUNTABLE

We are accountable for our actions; we act with integrity and always have the best interests of the Trust at heart. We take it upon ourselves to update our knowledge and deliver excellence, and our ethics are of the utmost importance.

SUPPORTIVE

We develop and encourage our staff, we work as a team, work well with other departments and trust and respect each other. We promote a learning culture, treat people fairly, encourage diversity in the workplace, and value the opinions and views of others.

