



Trevassack Lake Cafe

Brought to you by Children's Sailing Trust

Job Description – Chef / Cook (Part-Time or Freelance Opportunity)

The Role

We are looking for an experienced, enthusiastic and reliable Chef/Cook to join our friendly team at Trevassack Lake Café.

Working alongside the Senior Front of House, you will prepare and serve fresh, homemade food to a consistently high standard for café visitors, accommodation guests and private events.

This is primarily a kitchen-based role, with occasional front of house duties to support the wider café operation when required. You will play an important part in delivering an excellent visitor experience whilst helping generate income that supports the work of Children's Sailing Trust.

The role may be offered as either part-time employment or on a freelance/self-employed basis, depending on the successful applicant.

Key Responsibilities

- Prepare and cook fresh, homemade food to a consistently high standard.
- Assist the Café Manager with the day-to-day operation of the kitchen.
- Support menu planning and the preparation of daily specials.
- Prepare catering for accommodation guests, private events and functions.
- Maintain excellent standards of food hygiene, cleanliness and organisation.
- Work in accordance with Food Standards Agency guidance and the *Safer Food, Better Business* system.
- Assist with food ordering, deliveries, stock rotation and stock control.
- Minimise food waste and maintain quality standards.
- Provide occasional front of house support, including serving customers when required.
- Ensure excellent customer service is delivered at all times.
- Comply with all Children's Sailing Trust and CST Trading C.I.C. policies and procedures.

Person Specification

Essential

- Previous professional kitchen experience.
- Passion for producing fresh, homemade food.
- Level 2 Food Hygiene Certificate.
- Good knowledge of food safety and allergen management.
- Excellent organisational skills.
- Reliable and dependable.
- Able to work calmly under pressure.
- Friendly, approachable and a strong team player.

Desirable

- Experience within a café or hospitality environment.
- Experience of catering for events.
- Knowledge of stock ordering and stock control.
- Appreciation of locally sourced produce.
- An interest in supporting charities and the local community.

What We Offer

- A stunning lakeside working environment.
- Mainly daytime working hours (approximately 9.00am–3.00pm).
- No split shifts.
- Occasional evenings for pre-booked events only.
- Christmas Day and Boxing Day off.
- A friendly and supportive team.
- Flexible employment options (part-time or freelance).
- The opportunity to help support the work of Children's Sailing Trust through your role.

About Us

Children's Sailing Trust is a Cornwall-based charity dedicated to transforming young lives through sailing and watersports. Since 1997, we have inspired thousands of children and young people to develop confidence, resilience and independence through meaningful experiences on the water.

We believe every child should have the opportunity to experience sailing and watersports, regardless of financial circumstances, disability or additional needs.

Our headquarters at Trevassack Lake is a unique, fully accessible watersports centre, holiday accommodation and lakeside café on the Lizard Peninsula. Operated by CST Trading C.I.C., the café plays an important role in welcoming visitors whilst generating income that helps fund the Charity's work.

Every meal served contributes towards creating life-changing opportunities for children and young people across Cornwall.

Safeguarding and Equality

Children's Sailing Trust is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults.

All staff are expected to work in accordance with our safeguarding policies and procedures and to contribute to creating a safe, welcoming and inclusive environment for everyone. A DBS check may be required depending on the nature of the role.

We welcome applications from all suitably qualified candidates and are committed to equality, diversity and inclusion.

Location

Trevassack Lake Café
Trevassack
Garra
Helston
TR12 6LH

Hours

Approximately 18–24 hours per week (3 - 4 days).

Mainly daytime hours with occasional evenings for pre-booked events.

Additional hours to cover holidays, sickness and special events.

Salary

Competitive hourly rate, dependent upon experience.

Contract

Part-time employed or freelance/self-employed by agreement.

Start Date

ASAP

How to Apply

Please complete our on-line Application Form

Closing Date

24th July 2026

Interviews

Interviews will take place at Trevassack Lake. Please let us know if there are any accessibility needs you may have for attending an interview.