



Head Chef/Kitchen Manager

Job Description

About Three Pools Permaculture Farm

Three Pools is a permaculture farm and event space founded in 2017. We look to research and demonstrate regenerative farming techniques to produce nourishing, flavourful food and drink, whilst hosting high quality events that bring people into the landscape. Our mission is to inspire, educate and entertain through our events, food, music and regenerative land management. Our livestock is reared on the farm for their whole lifecycle using organic principles and butchered in our onsite butchery, giving us full control of quality and taste.

Built around this is our community of like minded people drawn together by the goal of combining food, music and farming. The people here are what makes Three Pools what it is, so we are looking for someone to not only join us in a professional capacity, but to also embrace our community life.

Job Overview

Salary: £27k - £30k pro rata, negotiable depending on experience

Here at Three Pools we bring together cultures of food, music and farming. We are looking for someone to lead our kitchen through our events season, showcasing our produce to the guests at our events. The role will be a **full time seasonal position**, starting in **March** and running to **October**, with the possibility for developing off-season dining experiences using Three Pools as a platform. The events we host range from weddings and conventions to music festivals and private parties - with food firmly at the heart of all of them. If you're passionate about cooking with the seasons, reducing waste and collaborating with local producers, we'd love to meet you!

Job Role

The candidate will be taking over as the Head Chef/Kitchen Manager of our events kitchen. The kitchen here operates as a collaborative space with input from the whole team. We are looking for someone to incorporate the strengths of the existing team, whilst bringing their own flair and enthusiasm to the role. The role comprises of:

Head Chef

- Menu curation showcasing local and seasonal produce guided by permaculture principles
- Efficient design and preparation of dishes ensuring timely service at our variety of events
- Good communication with event managers to ensure our clients have fantastic culinary experiences
- Developing creativity with available ingredients from our land to continue to inspire guests with our offerings
- Creating a warm and inclusive kitchen environment where the teams skills and talents are recognised and nurtured

Kitchen Manager

- Building and managing a strong and capable kitchen team, including creating staff rotas
- Managing all aspects of food safety and hygiene in our kitchen, butchery and food stall - ensuring they all operate in accordance with Monmouthshire food safety legislation
- General admin and inventory management
- Ordering of ingredients and equipment
- Embody and integrate sustainability into all aspects of the kitchen operations, such as implementing low-waste kitchen systems (fermentation, preservation, composting, upcycling)
- Maintaining all food/work spaces to a high standard

This role is a central piece of our wider project where working together and integrating with our other operations is key.

Who we are looking for

For this role we are looking for someone who resonates with our vision and mission, brings people together and takes pride in creating experiences through food.

Knowledge & Experience

- Kitchen Management experience in fast paced environments
- Strong experience in event catering (wedding, festival or similar)
- A passion for seasonal farm-to-table cuisine
- Menu design and implementation
- Relevant IT experience
- Level 3 Food Hygiene
- Great communication skills and customer service
- A valid driving licence
- Experience in sourcing seasonal produce
- Developing and maintaining a strong events team

Desired characteristics

- Self driven with the ability to prioritise, delegate, manage time effectively and work as part of a wider team
- Calm and collected in high pressure situations
- Interest or experience in community living
- Interest in learning/developing butchery skills

If this sounds like something you would be interested in, please send your CV and cover letter to info@threepools.co.uk by January 18th 2026.