Our company

_Fat Macy's trains aspiring chefs to serve up food with heart, creating a recipe that helps young Londoners make the journey from hostel to home._

_Fat Macy's_ is a social enterprise committed to providing opportunities for young Londoners living in homeless hostel accommodation. We run supper club events, catering and in-hostel catering training bootcamps to create a framework through which participants can overcome the financial barriers preventing them from moving into rented accommodation, whilst gaining valuable work experience, and giving them the confidence to challenge the perception of homelessness.

Fat Macy's combines excellent food with social enterprise expertise – creating a unique model that not only serves delicious food to Londoners, but constructs a much-needed pathway from hostel to home for our trainees.

Founded in 2016, we have already been recognised by the Beyond Business programme in partnership with Investec bank, the Esmée Fairbairn Foundation, the Shackleton Leaders award, UnLtd and O2 Think Big. Our work has been featured by the [BBC](https://www.bbc.co.uk), the [New Statesman](https://www.newstatesman.com), [VICE](https://www.vice.com) and [Time Out](https://www.timeout.com).

We're looking for a Freelance Chef - someone with the vision and expertise to take Fat Macy's to the next level. We need a committed, enthusiastic chef, looking for an exciting new role in an expanding social business. You'll be involved in every aspect of the food business, while also providing training and support to our Trainees.

**About the role**

As a Freelance Chef, the role will be varied and changing. You will work on a range of event and catering enquiries, delivering high quality food to a range of clients across the capital.

Fat Macy's exists to provide a pathway from hostel to home. A large part of what we do is training young people living in homeless hostels and temporary accommodation across London. Alongside the time in the kitchen, you’ll support our trainees with their training - acting as a supportive mentor as they complete their traineeship at Fat Macy's events and beyond.
What we can offer you

- The opportunity to make the food side of the business your own - bringing creativity and your own touch to shape the role and business.
- An incredible learning experience working within an impactful social enterprise that addresses one of the biggest issues facing the UK
- Excellent opportunities for progression within an exciting and growing team
- Opportunities for flexible working

The ideal persona:

- A trained chef, you’ll be passionate about everything food.
- You'll have worked with a range of great people in the food industry, and have a real passion for the food industry.
- You’ll have a real enthusiasm for making London a better place through food. You enjoy working with Londoners of all walks of life, and will mentor and support them in their journey with Fat Macy’s.
- You’re organised, hard working and have excellent attention to detail.
- We need team players - you’ll be ambitious but can listen, and work well with others.

Key role information

- Salary: £12 per hour
- Location: Flexible, with a kitchen in Hackney Wick and across London, UK
- Start: ASAP

How to apply: send your CV to hello@fatmacys.org along with a short paragraph on why you want to work for Fat Macy’s.