

# Chef — Alberto's Farmhouse

Kip & Nook, Manfield, North Yorkshire

LOCATION	SALARY	HOURS	CONTRACT
Manfield, North Yorkshire   DL2 2RD	£13–£15 per hour (£30,420–£35,100 p/a)	45 hours per week	Full-time, permanent

*IL CUORE DELLA CASA. THE HEART OF THE HOME.*

**Alberto's Farmhouse is coming. No fuss — just honest food, good company, and a seat at the table for everyone. We're looking for a Chef who gets it.**

Alberto's Farmhouse is the newest addition to Kip & Nook — a boutique luxury glamping and lifestyle destination set across 250 acres of stunning North Yorkshire countryside, just 10 minutes from Darlington. Italian-inspired, farmhouse-rooted, and opening at the end of May, Alberto's will serve brunch and dinner seven days a week to hotel guests and local visitors alike.

This isn't a corporate kitchen. This is a place where food is cooked with care, served with warmth, and built around the belief that a great meal should feel like coming home.

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## THE ROLE

We need a skilled, passionate Chef to join us from the very beginning — helping to shape the kitchen, establish the menu, and set the standard for everything that follows. Alongside Alberto's, you'll also work across The Workshop, our bar and snacks space at the heart of the Kip & Nook site.

We're looking for someone who has the skill to deliver, the energy to build something new, and the ambition to grow with us. For the right person, this is a genuine pathway to a Head Chef role as Alberto's establishes itself — and we'll invest in you to get there.

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## RESPONSIBILITIES

- Preparing and cooking across brunch, dinner and small plates service to a consistently high standard
- Delivering Italian-inspired farmhouse dishes with care, creativity and real attention to detail
- Ensuring consistency in presentation, flavour and quality every single service
- Maintaining a clean, organised and fully compliant kitchen at all times
- Supporting prep, stock rotation and ordering as required
- Contributing ideas for seasonal specials and ongoing menu development
- Working confidently and calmly under pressure
- Helping to shape the kitchen culture as Alberto's grows from the ground up

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## WHAT WE'RE LOOKING FOR

- Proven experience in a professional kitchen environment
- A genuine love of food — especially simple, quality-led, ingredient-driven cooking
- The ability to stay calm and deliver during busy service
- Strong teamwork and communication skills
- High standards of food hygiene and safety (food hygiene certificate preferred)

- Flexibility across brunch and dinner service, including weekends
  - Ambition — we want someone who wants to grow, not just show up
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### SCHEDULE

- Day and evening shifts
  - Weekend availability required
  - 45 hours per week
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### WHAT YOU'LL GET

- £13–£15 per hour depending on experience (£30,420–£35,100 p/a)
  - 45-hour contract
  - Staff discounts on food and drinks
  - Discounted stays at Kip & Nook for you and your loved ones
  - Access to our on-site wellness facilities — saunas, ice baths and padel courts
  - A people-first team that values personality as much as skill
  - Real scope for progression into a Head Chef role as Alberto's grows
  - The chance to be part of something genuinely exciting from day one
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### ABOUT KIP & NOOK

Kip & Nook is a one-of-a-kind boutique hotel and lifestyle venue set within 250 acres of North Yorkshire countryside. From our unique cabins and campervan pitches to our padel courts, yoga studio, sauna, ice bath and cinema room, we're constantly growing, and our food offering is no exception. We invest in our team, we value personality as much as skill, and we create an environment where people can genuinely develop and thrive.

Find out more at [kipandnook.com](https://kipandnook.com) and [albertosfarmhouse.com](https://albertosfarmhouse.com)

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### TO APPLY

Please send your CV and a brief note about yourself to [stay@kipandnook.com](mailto:stay@kipandnook.com)