

Chef - the loaf

Job Description

1. Job Purpose

- 1.1 To prepare and serve food to customers. To prepare and plan menus, ordering produce and supplies as necessary. To manage and maintain a clean and safe working environment. To supervise and assist in the training and development of Kitchen Assistants.

2. Main Duties

- 2.1 To be the lead role in the kitchen in food preparation and in compilation of take away and café food where necessary.
- 2.2 To plan menus for the café, ordering produce as required, and assist in additional planning of catering for outside events and in house training or meeting requirements.
- 2.3 To ensure that machinery is cleaned safely and maintained appropriately and cleaned in accordance with procedures.
- 2.4 To ensure that the kitchen area, crockery and cutlery and kitchen equipment, is cleaned regularly and as appropriate during a shift on a clean as you go basis and at the end of a shift.
- 2.5 To record cleaning activity on designated charts (eg for daily, weekly and monthly activity).
- 2.6 To record and monitor temperature records for food that is cooked, reheated and held hot on designated charts.
- 2.7 To undertake any cleaning duties (operating with a 'clean as you go mentality') as required for the business during your shift.
- 2.8 To supervise and assist in the training and development of Kitchen Assistants.
- 2.9 To advise the Directors regarding any business opportunities that may come to light within the business.
- 2.10 To report any incidents, that should be brought to the attention of the on duty Shop Supervisor, including but not exclusively, accidents, injuries and hazards.

3. Responsible for

- 3.1 Promoting a safe working environment
- 3.2 Ensuring that all procedures and processes are adhered to.
- 3.3 Ensuring a customer focused approach.

4. Responsible to

- 4.1 The Owners