

Chef

Job Description

Job Purpose

- To work in conjunction with the ward and kitchen to provide a high quality, helpful and courteous service to patients and staff to include the preparation, service and presentation of breakfast, lunch, dinner and hospitality.

Accountabilities or “what you have to do”

- To prepare, cook and present food for patients and staff breakfast, lunch and dinner following the agreed recipes and standards set by Sodexo and Client
- To follow all company and legal food hygiene regulations.
- To follow and comply with all health and safety regulations set by the company and legally required.
- To work in clean, tidy and efficient manner.
- Ensure that restaurant is clean and tidy at all times
- Provide helpful and friendly and welcoming service and environment in staff restaurant at all times.
- To ensure all food goes out to patients at the agreed times.
- To accurately record all food wastage and report to manager
- Make sure that requests by patients or staff with special dietary requirements are provided for.
- Check dates on food and dispose off any out of date food.
- Fill in all cleaning and temperature records as required.
- Ad-hoc duties as and when required

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Key Performance Indicators (KPIs) or “What it will look like when you are doing the job well”

- Good results on PSS on a monthly basis
- Increased revenue on staff restaurant
- Client satisfaction
- Safeguard audit report green
- Maintain 5 star food hygiene rating from EHO
- During the course of his/her duties the post holder may have access to private and confidential information which must not be divulged to any unauthorized person or relative at any time
- · Reduction in waste
- · Work area will be organised and functioning within all H&H regulations

Contextual or other information

- To follow directions given at all times for various possible jobs outside of the job description and to be available to assist as required.
- To report any broken equipment or damage to Supervisor or Catering Business Manager

- To report possible “Near Misses” to Supervisor or Catering Manager
- To communicate to all Nuffield / Sodexo Staff with professionalism at all times
- To notify Supervisor / Chef if leaving the department at any time

Signature:.....

Date:.....