**Senior 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.
* To be able to take control of the kitchen when the Catering Manager is away and on office days, including food ordering and ensuring HACCP is up to date on a day-to-day basis, and ensuring client request are met.
* To have decision making capabilities and good communication to ensure the running of the kitchen, also to be able make call outs in the instance of equipment failure.
* To be able to train others on food specs/recipe cards to ensure we are in line with allergy information and calorie information as is Sodexo policy.
* Support Catering manager in the everyday running of the kitchen.

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, and take control of the kitchen on alternate weekends, this includes the cleaning of crockery, kitchen utensils etc (some lone working).
* 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* Check dates on food and dispose of any out of date food.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:………………………………………..