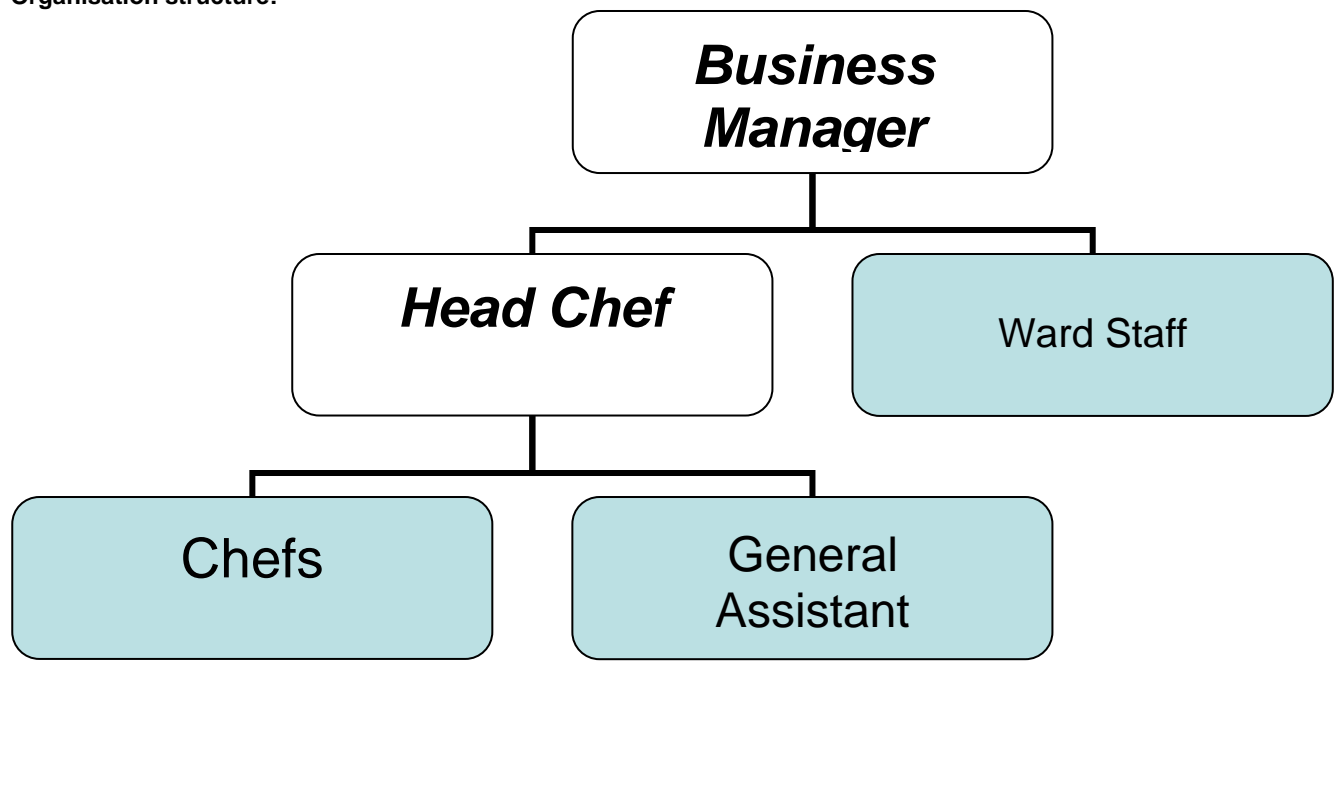


Position Title	Chef
Generic Job Title	Chef
Team Band	N/A
Reports to	Manager

Department	Catering
Segment	Healthcare
Location	Glasgow
Office / Unit name	Nuffield Glasgow

Organisation structure:



Job Purpose

To deliver a high-quality service to patients and staff 365 days a year. To ensure food is delivered in a clean safe environment ensuring all areas of safeguard, EHO and Nuffield policies are adread too.

Accountabilities or "What you have to do"

- Follow all company health and safety and food safety training given to you.
- To ensure a prompt delivery of all services in line with the companies and clients standards
- To ensure that methods of preparation and presentation comply with compay policy and within budgetary costs
- To ensure all areas are clean and tidy as far a reasonably practicable but especially at the end of shift.

- Attend work in line with company's person hygiene policy, with a clean intact uniform.
- Comply any reasonable requested by your line manager(s) in a the required time frame
- Complete any reasonable requested by Nuffield in the required time frame
- To ensure unit stores and other potential areas of loss are secured at all times according to instructions laid down by management
- To assist in any special functions that may occur outside working hours
- To report and customer complaints or compliments and take some remedial action as soon as possible
- To report any incidents of accident, fire, theft, loss, damage, unfit food or other irregularities and to take appropriate action
- To attend meetings and training courses as nessecary
- To provide cover during periods of absence and sickness

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

- To achieve a PSS rating above the agreed 93%
- Pass the STS Nuffield Audit (pass rate 86%)
- Acquire a 5 star EHO audit
- Acquire a green safeguard result
- Complete tasks in a timely manor
- Have a great attendance and time keeping record
- Complete all aspects of work given to the required company standard

Knowledge, skills and experience

Essential

- Punctual and good attendance
- Wiliness to learn
- Good listener
- Ability to follow written or verbal task quickly and efficiently
- Experience of fresh food cooking

Desirable

- Be able to demonstrate high standards for cleanliness / HACCAP paperwork completion

Contextual or other information

Version		Date	15/7/25
Document owner	Anthony Thackray Regional Manager		