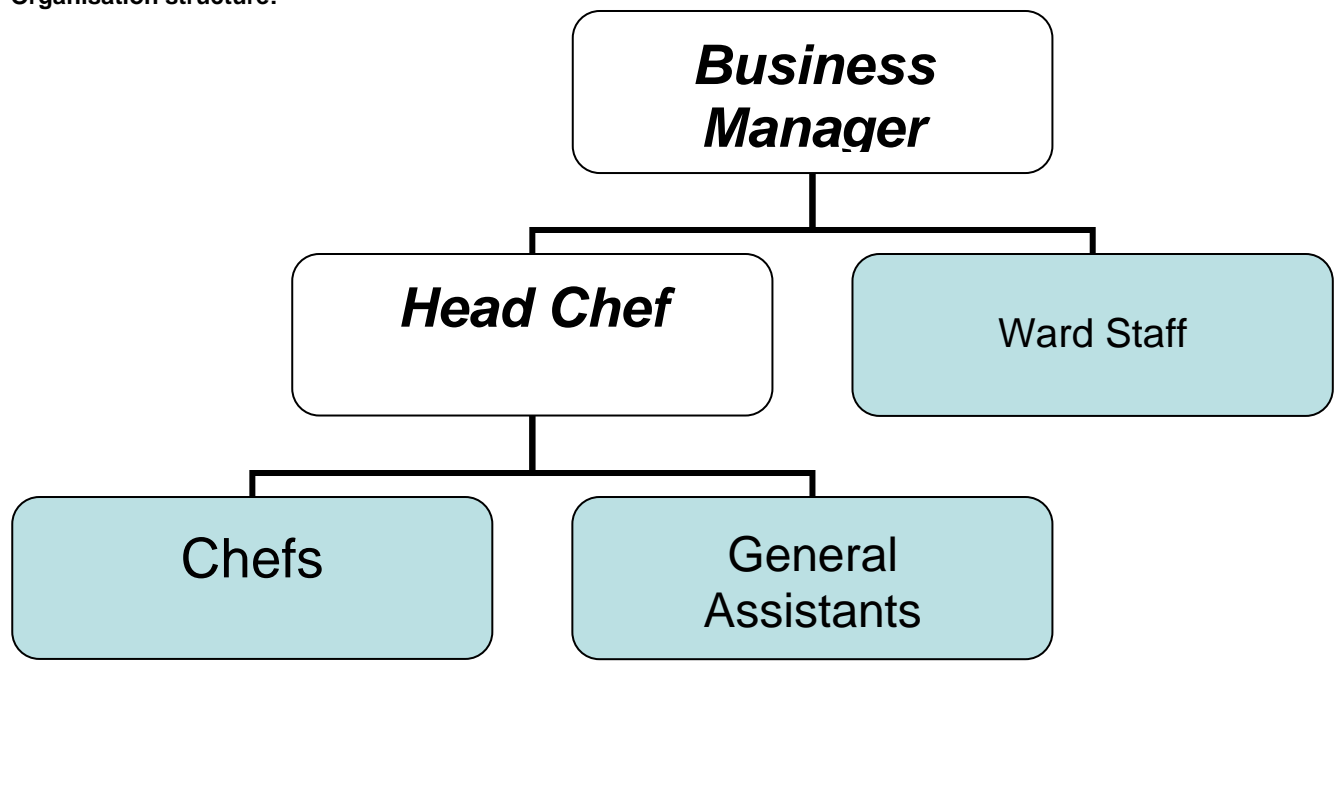


<b>Position Title</b>	Chef
<b>Generic Job Title</b>	Chef
<b>Team Band</b>	N/A
<b>Reports to</b>	Business Manager

<b>Department</b>	Catering
<b>Segment</b>	Healthcare
<b>Location</b>	Chester
<b>Office / Unit name</b>	Nuffield chester

**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 adhered too.

**Accountabilities** or "What you have to do"

- Ensure that all areas of the kitchen and food service areas are kept clean and well maintained. Reporting any defaults to line manager and maintenance dept.
- To produce fresh and tasty food on demand for patients, staff and hospitality to correct specifications and allergy requirements.

- To ensure completion of all the Sodexo SMS paperwork, eg temperatures cleaning rotas, electrical checks, COSHH, HACCP, etc.
- To complete drive information ensuring menus are planned, allergen information and calorie information are completed
- To achieve the desired results driving forward service excellence and delivering quality ensuring that recipes and spec are adhered to.
- To ensure you complete training using the Sodexo GREAT training cards and competency checked.
- Communicate with staff in the appropriate way, adhering to site rules
- Comply with any reasonable request by your line manager in the required time frame
- Complete any reasonable request by Nuffield in the required time frame
- Comply with PPDS regulations

**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
- Absence levels to be below 5%
- On time for the shift all week
- Daily patient checks completed by you or your team

**Knowledge, skills and experience**

***Essential***

- Food safety level 2
- Allergy Management training
- NVQ level 3 or equivalent in Food
- Communication skills

**Contextual or other information**

Full training given

Version		Date	
Document owner			

Signed .....

Printed .....

Date .....