Job Specification

Chef – 15 hours

Working Hours

* Shifts between 7am & 7pm including weekends
* No split shifts
* Opportunity for development
* Enhanced rates for working weekends

Main Duties (include)

* Preparation & Service of food for patients & retail customers
* High level of customer service
* Food safety legislation & compliance
* Health & Safety legislation & compliance
* Quality control of all food production
* Maintaining a safe clean working environment

The duties of this post are not exhaustive and may be reviewed and amended as necessary in accordance with a changing environment

Personal Requirements

* Commercial food preparation experience
* Experience of working as part of a team
* Organised
* Good numeracy & literacy skills
* Awareness of Health and Safety legislation
* Awareness of Food safety Legislation
* Undertake training as and when required.
* High standards of personal hygiene
* NVQ level 2 Food Preparation or equivalent experience
* Flexible working pattern
* Positive attitude to continuous improvement

Desirable

* Level 2 Food Hygiene Certificate.
* Health & Safety qualification
* Experience of Allergen legislation