

Position	Chef
Responsible to	Head Chef
<b>Job purpose</b>	
<p>To prepare and cook menus that meets residents' individual choice whilst satisfying their nutritional and dietary requirements. Promote and maintain an hygienic environment in the kitchen</p>	
<b>Core responsibilities</b>	
<ul style="list-style-type: none"> <li>• To assist the head chef in ordering of food and other kitchen supplies.</li> <li>• To be responsible for the monitoring of stock control and to inform the chef of any discrepancies.</li> <li>• Ensure stock rotation to minimise wastage.</li> <li>• To prepare food to a high standard as directed by the Head Chef.</li> <li>• To ensure a high standard of hygiene throughout the kitchen in line with food hygiene regulations.</li> <li>• To carry out or organise as necessary routine maintenance of kitchen equipment and to report any faults to the head chef as soon as they arise.</li> <li>• Monitor and record freezer and refrigerator temperatures in line with environmental health guidelines.</li> <li>• To ensure that the kitchen area is compliant with health and safety standards.</li> <li>• To assist the Head Chef with the resolution of any complaints.</li> <li>• To deputise for the Head Chef in their absence.</li> <li>• Assist with the training and development of more junior kitchen staff as appropriate.</li> <li>• Any other duties as reasonably expected.</li> </ul>	

In line with Health and Safety Policy the job holder is expected to;

- Take reasonable care of his/her own health, safety and welfare and that of other people who may be affected by his/her actions or omissions.
- To comply with health and safety law and Health and safety Policies and Procedures.
- Not to misuse or interfere with, intentionally or recklessly, anything provided in the interests of safety.

The job holder is also expected to ;

- Act in an honest, responsible and respectful manner to others.
- Be responsible for their own professional conduct.
- Comply everywhere and in all circumstances with the laws and regulations connected with their activities.
- Comply with our obligations to our key stakeholders.
- Attend mandatory training as required.

### **Person specification**

<b>Description</b>	<b>Rating</b> (Essential/ Desirable)
Experience as a chef	E
Experience of working within a team	E
Expertise in specialist dietary requirements	D

Last updated: 201010

Signed:

Print Name:

Date: