

<b>JOB DESCRIPTION</b>	
<b>Title:</b>	Breakfast Café Chef
<b>Reports to:</b>	General Manager
<b>General information</b>	
<p>The effective running of the Kitchen and food service at Flowerdown Hotel. To ensure the team can delivery high quality food service to Guests and customers at the hotel.</p> <p>Ensure stock management and ensure effective use of local produce. Abide by all Head Chef and EHO guidance.</p>	
<b>Workplace values</b>	
<p>The post holder will be expected to operate in line with our workplace values</p> <ul style="list-style-type: none"> <li>• Value the Individual – Respect others, ourselves and the people we work with in all that we do</li> <li>• Giving of our best – Showing commitment in our work and to enable young people</li> <li>• Caring Deeply – Have a passion for the work we carry out</li> <li>• Providing Creative Solutions</li> <li>• Communicate authentically and truthfully – Show openness in our dealings and approaches to people</li> </ul>	
<b>Duties and responsibilities</b>	
<ul style="list-style-type: none"> <li>• Monitor and maintain consistent food standards and quality across all areas and during all stages of production and supply according to the company’s Food Safety Management document.</li> <li>• To prepare, cook and present food in line with YMCA standards. Ensuring that food is served promptly.</li> <li>• Monitoring food production to ensure consistent quality and portion size.</li> <li>• Responsible for produce stock control.</li> <li>• To carry out cleaning and close down procedures in line with company policy, thereby ensuring quality control measures and hygiene systems are achieved at all times.</li> <li>• To maintain all equipment within the catering operation through due care and diligence.</li> <li>• Ensure the company’s Health and Safety Policy is fully implemented</li> <li>• Carry Out Daily Due Diligence Paperwork &amp; Collate Suppliers Invoices to be audited on a weekly Basis</li> </ul>	

## Person specification

### Skills and experience

- A confident individual who is committed about providing opportunity to vulnerable young people.
- Understanding that everyone is different and making sure people who use our facilities are respected and given the best experience.
- Good organisational skills.
- An understanding of personal hygiene and its effect on food preparation.
- A team player but also able to work on own initiative.
- Self-motivated and flexible.
- Ability to provide emotional and social support whilst promoting learning and respect.
- Willingness to accept leadership and mentoring from management.
- Good communication skills both written and verbal.
- Commitment to providing a high standard of customer care.
- Ideally 2 Years cooking in a similar high cover hospitality environment
- A flexible and willing attitude
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### Education/Qualifications

- Relevant Level 3 qualification or relevant proven experience
- Good standard of written and verbal English
- Allergen awareness training and Food Hygiene Training

<b>Term:</b>	Permanent
<b>Salary:</b>	£21,000 pa depending on experience
<b>Hours:</b>	40 hours per week over 5 days a week
<b>Hours of Work</b> 40 hours per week plus a 30 minute unpaid break to be taken during the shift. Working hours are 7:00am – 3pm, 5days a week including weekends and public holidays.	