

JOB DESCRIPTION	
Title:	Breakfast Cafe Chef
Reports to:	General Manager
General information	
<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>	
Workplace values	
<p>The post holder will be expected to operate in line with our workplace values</p> <ul style="list-style-type: none"> • Value the Individual – Respect others, ourselves and the people we work with in all that we do • Giving of our best – Showing commitment in our work and to enable young people • Caring Deeply – Have a passion for the work we carry out • Providing Creative Solutions • Communicate authentically and truthfully – Show openness in our dealings and approaches to people 	
Duties and responsibilities	
<ul style="list-style-type: none"> • 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. • To prepare, cook and present food in line with YMCA standards. Ensuring that food is served promptly. • Monitoring food production to ensure consistent quality and portion size. • Responsible for produce stock control. • 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. • To maintain all equipment within the catering operation through due care and diligence. • Ensure the company’s Health and Safety Policy is fully implemented • Carry Out Daily Due Diligence Paperwork & Collate Suppliers Invoices to be audited on a weekly Basis 	

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

Term:	Permanent
Salary:	£21k per annum pro rata
Hours:	15 hours per week over two days
Hours of Work 15 hours per week plus a 30 minute unpaid break to be taken during the shift. Working hours are 7:00am – 2:30pm, 2 days a week including weekends and public holidays.	