

**Job Description**

**Chef**

**Reports to:** Catering Manager

**Salary:** £22,800

**Hours:**40 hours

**Location:**Mill on the Brue

**Contract:**Seasonal (mid-January to end of November)

**Level of disclosure check:** Enhanced

**Key Tasks:**

1. Assist in preparation of nutritious and delicious meals for all client groups
2. Serving food to minimise food waste
3. Preparation and delivery of Primary school lunches
4. Directing other members of the catering team as required
5. Setting up the Longhouse for meal and break times
6. Cleaning down the kitchen and Longhouse
7. Deep cleaning the kitchen as directed by the Catering Manager
8. Stock rotation, receiving and checking deliveries as directed by Catering Manager
9. Kitchen paperwork to include temperature recording
10. Ensure that any complaints are passed onto the Catering Manager.
11. Assist in the preparation of the kitchen for groups, weddings and other events
12. Ensuring customers are delighted and cared for during their stay
13. Actively uphold the Centre’s environmental policy

This list of tasks is not exhaustive and will be reviewed from time to time in discussion with the post holder.

Mill on the Brue is committed to safeguarding and promoting the welfare of children and young adults and expects staff and volunteers to share that commitment. An enhanced disclosure check will be sought in relation to the successful applicant for this post.

**Person Specification**

**Essential**

* Experience of large scale catering and different dietary needs
* Experience of producing delicious and nutritious meals using seasonal produce
* Ability to work evenings and occasional weekends
* Able to work on a multi level site with steps
* Ability to work with a diverse team
* Able to manage staff in the absence of Catering Manager and Sous Chef
* Must like children and young people