

Job Description – Kitchen Team Member - Chef

Job title:	Kitchen Team Member - Chef
Reports to:	Management Team and Head Chef
Purpose of role:	To assist the Kitchen Team with all operational aspects of the kitchen.
Responsibilities:	<p>Ensure the management team is notified of any issues immediately, e.g. lateness, discrepancies, incidents.</p> <p>Adhere to opening and closing procedures for the kitchen.</p> <p>To have a hands-on approach to all kitchen duties and to get involved in all aspects i.e. cleaning duties.</p> <p>To support and communicate regularly and effectively with the Head Chef and 2nd Chef and to ensure all issues are acknowledged and discussed during their absence.</p> <p>To ensure daily administration records are complete, accurate and actioned in a timely fashion.</p> <p>To ensure freshness and flavour of all sauces through regular tastings.</p> <p>To ensure the grilling and constructing of burgers/salads is done in line with Company Standards.</p> <p>To consistently check produce before service for freshness and flavour.</p> <p>To report any issues with food quality and freshness to the Head Chef / 2nd Chef.</p> <p>To ensure all kitchen staff follow correct food and hygiene standards.</p> <p>To follow the Stock Labelling and Rotation System to ensure the products are identifiable and used in the correct order.</p> <p>To ensure the Kitchen, surrounding work surfaces and floor are kept tidy and clean at all times.</p> <p>To communicate any issues with the Kitchen's presentation with the Head Chef and / or Manager on Duty.</p> <p>To ensure all Kitchen Staff use all Chemicals correctly.</p> <p>To help establish the Kitchen area as a positive work environment for all.</p> <p>In the absence of the HC to deal with staff issues that may arise on a day-to-day basis in the kitchen and to communicate these to the HC on their return.</p> <p>To be flexible in filling shifts as required ensuring the Kitchen is always fully staffed and managed.</p> <p>To work closely with the HC to ensure the Kitchen is fully staffed and to plan for periods of absence or for leavers.</p> <p>To keep stock usage, wastage, loss and breakages in the kitchen to a minimum level.</p>
Attributes:	<p>Smart and clean appearance.</p> <p>Flexible and committed.</p> <p>Highly motivated.</p> <p>Passion for food and drink quality and service and standards.</p> <p>Be able to work unsupervised in a busy environment.</p> <p>Happy to clean and help in all areas of the business.</p> <p>Work at different sites as required by the business.</p> <p>Be a team player.</p>