

JOB DESCRIPTION

Job title	Chef		
Grade	n/a	Salary	£12k - £20k <i>pa</i>
Department	Back of House	Location	Café No.8 venues
Reporting to	Kitchen Manager		
Responsible for	n/a		

Purpose and objectives of the role

We are looking for a professional Chef to amaze the patrons of our establishment with excellent cooking according to the Kitchen Manager's recipes and specifications. Your work will be an important factor to our customers' contentment. The ultimate goal is to expand our clientele and reputation to ensure long-term success.

Main duties and responsibilities

- Help in the preparation and input on the design of all food menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates efficiently and meets our quality, speed and hygiene standards
- Ensure stock levels are maintained and rotated
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Any other duties reasonably requested

Special Requirements

- Proven experience in a Chef role
- Ability to work well under pressure and in a fast-paced environment
- Willing to work a flexible schedule
- Familiar with industry's best practices e.g Health & Hygiene
- Good communication skills