

Job Description – GPC066

Job Title: Chef	
Location: The Woodlands Cafes	Pay Scale: Dependent on experience
Responsible To: GP Care Services Ltd	Immediate Supervisor: Senior Chef Manager
Hours of Duty: Full time and part time hours available: on a rota basis including weekends and Bank Holidays. Earliest start time 08:00, latest finish time 21:00 (on event nights).	

Purpose and Objectives of the Job:

- To provide a catering service within the facility, ensuring a varied menu is served, taking into account individual needs and requirements

Principal Duties:

- To produce and prepare a varied menu to the agreed standards
- To complete all food safety and health and safety documents in connection with the catering facilities
- To ensure that all equipment used in the preparation of and serving of food is cleaned and that the kitchen is maintained in a clean and hygienic state
- To work to agreed standards of service at all times and in accordance with all relevant health and safety procedures and hygiene requirements
- To take in account individual dietary needs and to prepare food accordingly and at times other than the normal meal periods
- To provide advice and guidance regarding dietary provision to residents, visitors and staff
- To undertake training as deemed relevant to the post and to put new learning into practice
- To work as part of a multi-disciplinary team ensuring good communication between colleagues and a flexible approach to work is undertaken
- To work in accordance with the needs, aims and objectives of the Woodlands Cafes
- Ensure meet hygiene standards and regulatory requirements and that appropriate records are completed

Secondary Duties:

- To promote good working relationships within the team
- To take part in all relevant in-house training programmes as required
- To be involved in events, theme nights and special days
- To undertake duties of a domestic nature to ensure the smooth, safe and hygienic operations of the catering facilities within the centre
- To undertake such other duties and responsibilities of an equivalent nature as may be determined by the Management Team

Person Specification

Essential Requirements:

- To have a recognised catering qualification
- Have an ability and willingness to provide a catering service within a care and café setting
- Hold a current basic food hygiene certificate
- Have a wide range of knowledge on the preparation of menus, and on a variety of dietary requirements including diabetes, allergies
- Have the ability to appreciate and work to agreed standards particularly food safety and health and safety standards
- Be flexible in the provision of catering services to residents and customers
- Have the ability to respond positively to changes in the service and working practices
- Have an ability and willingness to participate in staff training relevant to the post
- Excellent communication skills
- To maintain a clean and tidy appearance and to dress appropriately, wearing the correct uniform
- Have the ability to work within a fast pace environment whilst maintaining quality
- To respond to customer feedback and suggestions

Desirable Attributes:

- Experience of working as a Chef in a care setting for older people and/or a café

Postholder signature:

Date: