

GROUNDWORK

CHANGING PLACES
CHANGING LIVES



JOB DESCRIPTION

JOB TITLE:	Commis Chef (part-time)
REPORTS TO:	Chef de Partie
LOCATION:	Land of Oak and Iron Heritage Centre, Winlaton Mill, Gateshead.
SALARY:	£9.50 per hour
HOURS:	Minimum 25 hours. Employed on a flexible contract and expected to work additional hours. Flexible hours agreed with manager; minimum 24 hours notice prior to additional hours. Evenings & weekends may be required. Some early starts required.

JOB SUMMARY

We are looking for a creative, passionate, and enthusiastic chef to join our kitchen team at the Land of Oak & Iron Heritage Centre. Working as part of the team, you will be responsible for the delivery of freshly made to order dishes as directed by the chef supervisor to provide a high quality café and takeaway service. We are looking for someone with the passion for preparing and cooking quality, fresh food using local ingredients; someone who is keen to experiment and innovate; a chef with good knife skills that can handle working well under pressure; hands-on experience with various kitchen equipment; great communication skills; a self-motivated team player.

You will also undertake a varied list of food preparation including baking for the kitchen on a daily basis and taking full responsibility and accountability for your shift in the chef supervisors' absence. Additionally, ensuring that all policies and procedures are implemented.

If you think you'll enjoy the buzz of a busy kitchen, we'd like to meet you.

KEY TASKS

- Control of the café service, ensuring guests receive a truly delicious and memorable meal
- Setting up and cleaning down the kitchen
- Ensuring the kitchen is kept clean at all times
- Ensure stocks are kept under optimum conditions and assisting in ordering food for the kitchen
- Ensure all dishes are prepared to the correct recipe and to the correct quantity
- Ensure the department is operated within the appropriate legislation and the appropriate records are maintained and up to date
- Ensuring standard portions and quality of dishes
- Collect feedback from the guest(s) and report to the chef supervisor on any complaints or issues
- Maintaining a clean and safe kitchen and ensuring sanitation practices in the kitchen
- Able to handle pressure professionally and calmly

Additional responsibilities

- Comply with all organisational policy and procedures in all employment practices.
- Apply a positive, flexible and proactive approach to role.
- Ability to work outside normal office hours.
- Any other duties commensurate with the level of the post.