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| **Post** |  |
| Title: | Chef |
| Location: | 17 Queen Street, Magherafelt, Co. Derry, BT45 6AA |
| Hours: | This will be a full-time role of 45 hours per week working on a rota Monday to Sunday |
| Status: | Permanent (subject to a six month probationary period) |
| **Scope Of The Role** | |
| Reports to: | Head Chef |
| Grade: | Staff |
| Salary range: | Competitive salary dependent on skills and experience |
| Overall purpose: | The overall purpose of the role is to prepare culinary delights for our customers and deliver the menu, ensuring a high level of performance, customer satisfaction and profitability. Fundamental to the role is the preparation of high quality food in a timely, efficient, sanitary and consistent manner. |
| **Kitchen Responsibilities** | |
| Key areas | * To learn and retain a comprehensive understanding of all menu items to deliver high quality food to the customer * Ensure all areas are maintained in a clean, hygienic and safe condition, in accordance with Food Safety and Food Hygiene Regulations, Health and Safety legislation and Area Health Authority conditions. * To bring a positive attitude to teamwork, contributing to the smooth running of the restaurant and interacting productively with other departments. * To maintain the standards and culture of the wider team by setting an example to new members of staff and assisting in their training when required |

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| **Kitchen Duties** | |
| Key areas: | * Prepares ingredients by following recipes, slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients, adding seasons, verifying taste. * Completes meal preparation by grilling, sautéing, roasting, frying, and boiling ingredients, verifying doneness and taste, assembling and refrigerating cold ingredients * Controls costs by adhering to recipes, following preparation standards * Maintains a sanitary kitchen by adhering to legislative guidance and and protocols including HACCP * Maintains supplies by checking stock, anticipating needs, placing and expediting orders, verifying receipt * Keeps equipment operating by following operating instructions, troubleshooting breakdowns, cleaning and calling for repairs * Observe the company’s fire plan and health and safety policy * Observe the rules and procedures of the company * Attend staff meetings and training as required * Carry out any other reasonable duty that may be requested by the General Manager / Head Chef and other members of the management team |

This Job Description will be subject to review and is not intended to be rigid or inflexible but should be regarded as providing guidelines within which the postholder works. Other duties, of a similar nature and appropriate to the grade, may be assigned by the General Manager and other members of the management team from time to time.