Job Profile – Chef

Work with Food and Beverage Manager to create products for Jubilee Pool's new food and beverage offering. This covers Jubilee Pool's café, takeaway kiosks, bar, restaurant and hospitality/ group visits.

- Set up the kitchen with all equipment necessary for quality and efficient service
- Work with Food and Beverage Manager to design and cost exceptional and accessible menus for a range of services throughout the day, 7 days a week, 12 months a year.
- Ensure this offering is accessible to all community users with range of pricing and menu and dietary options, welcome to all.
- Study each recipe and gather all necessary ingredients (listing all components and allergen information) at least cost and maximum quality. Make continuous improvements to the food offering, working with Front of House Manager and learning from customer feedback.
- Develop relationships with local suppliers to obtain best prices and quality local produce
- Work with Food and Beverage Manger to ensure workflow is set up in kitchen to minimise customer waiting times and maximise quality and service
- Work closely with Front of House Manager to ensure transition Front of House to Back of House is efficient and you all work as a team
- Assist Food and Beverage Manager with recruitment of staff including any trial periods, probation and regular staff appraisals
- Create kitchen induction plan for every new staff member and ongoing training and coaching support to improve service and quality output
- Create a team that is hard-working, professional, positive and that works together well under pressure
- Cook all food in timely manner, delegating tasks as appropriate to kitchen staff
- Supervise and instil culture of safety and hygiene, dealing with or escalating any issues to the Food and Beverage Manager
- Ensure kitchen is cleaned to a high standard daily, organising regular deep cleans and keeping kitchen store neat and sanitary
- Ensure all refrigeration and freezers are kept at required temperatures, rotating stock as necessary
- Report any accidents or near misses to the Food and Beverage Manager and Senior Management.

- Train all staff via Front of House Manager on menu offerings, liaise with waiting staff on daily specials or other menu changes. Ensure the tills are updated and staff are fully briefed on any amendments or service delays.
- Ensure plates are presented appealingly and any counter display demonstrates a fresh and enticing offering, clearly labelled
- Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)
- Monitor food stock (including regular full stock take) and place orders with suppliers working closely with the Food and Beverage Manager to control costs and HR and Admin manager to conduct invoicing and payments
- Manage work flow to ensure popular and profitable menu items are available daily, pre-making daily staples (eg home-made cakes/ freshly made daily sausage rolls) in correct quantities for service and seasonality
- Check freshness of food and discard out-of-date items
- Ensure compliance with all health and safety and hygiene regulations and procedures within the kitchen
- Ensure seamless transition throughout day in kitchen work flow and preparation – morning-lunch-evening. Ensure that the kiosk offerings of takeaway food service are streamlined and efficient.
- Work with Food and Beverage Manager, Front of House Manager and Visitor Experience and Retail Manager to prepare for any events or group bookings /hospitality requirements from local partners, corporate and community groups to maximise group and repeat bookings, vouchers and packages. Create and cost bespoke menus for these as necessary to maximise sales and quality at least cost.
- Proactively problem solve any kitchen or equipment issues escalating to the Food and Beverage Manager or Senior Manager as necessary.
- Assist Food and Beverage Manager, Front of House Manager, General or Duty Managers in dealing with any customer complaints or feedback, incorporating this into continuous improvement of product
- Deputise for Food and Beverage Manager as necessary and undertake any other ad hoc tasks

Requirements

- Proven work experience (minimum 3 years) as a Chef or Cook in a high volume quality restaurant/hospitality environment
- Ability to manage high volume kitchen output including daytime and evening restaurant menu service
- Solid understanding of hygiene and health and safety

- Hands-on experience with various kitchen equipment (e.g. grill, fryers, pizza ovens etc)
- Advanced knowledge of culinary, baking and pastry techniques
- Leadership and communication skills
- Ability to remain calm and undertake various tasks
- Creative and innovative in approach – flexible to change and able to listen and adapt from feedback
- Ability to delegate tasks and supervise and motivate others
- Excellent time management abilities and organisation skills
- Up-to-date knowledge of cooking techniques and recipes
- Guest-oriented and service-minded
- Excellent personal presentation standards
- Ability to work long hours in varying shift patterns including evenings, weekends and bank holidays
- Desirable: culinary school diploma or equivalent
- Eligible to work in UK

Salary band:

£20-25K depending on experience.

Full time hours per week. Permanent.