

OUTLOOK CARE

Assistant Chef – St. George’s Care Home

Role title	Assistant Chef
Service	St. George’s Care Home, Witham, Essex
Reporting to	Chef Manager
Responsible for	Kitchen Assistants

Role purpose	
	<ul style="list-style-type: none"> To work under the direction of the Chef Manager and Chef to ensure the provision of a consistent, quality catering service which meets residents needs and organisational requirements. Under the guidance of the Chef Manager and Chef to take lead in the their absence in the planning, cooking of meals and supervising of kitchen assistant staff on shift.

Key Outcomes required from the post	
	<ul style="list-style-type: none"> By working with people who use the service and following the guidance of the staff teams ensure people are offered a balanced and nutritious diet that meets individual preferences and choices. By following effective systems to ensure that all food is stored and used correctly. By following Outlook Care policies and procedures ensure food safety standards are maintained. By following good hygiene practise ensure that the kitchen is maintained and cleaned to the required standard. By developing good relationships with people who use the service involve them where possible in the planning and preparation of meals. Meet health and safety and food hygiene standards by carrying out duties in line with risk assessments, regulations and relevant procedures. Assist in the maintenance of adequate stocks and supplies by stock checking, stock rotation, and waste management. Ensure safety of residents, staff, visitors and premises through reporting and recording of all emergencies, incidents and accidents in accordance with Outlook Care procedures By following the guidance of Chef Manager and Chef to be able to plan and lead the kitchen service and staff in their absence.

Person Specification	
Experience, Qualifications and Specific Knowledge	<ul style="list-style-type: none"> Have a minimum level 1 food processing qualification (or are in the process of obtaining an equivalent qualification) Level 2 H&S & Food Hygiene certified An understanding of Manual Handling, First Aid and Health and Safety, risks including environmental health and fire safety requirements in a health or care home setting

	<ul style="list-style-type: none"> • Infection Control and understanding of COSHH • An understanding of the specialist needs of the client / user group particularly around working in a regulated environment. • Ability to maintain confidentiality is essential in relation to residents, their families, friends and to Outlook Care • Understanding of the requirements of working in a CQC regulated environment • An understanding of the CQC's Single Assessment Framework view of quality and performance with a willingness to share examples of good quality care • Understanding of Safeguarding • Understanding of Data Protection and GDPR requirements • ICT literate with the ability to use computerised systems and application on a daily basis.
Other role specific requirements	<ul style="list-style-type: none"> • Able to work flexibly with unsocial hours. • Undertake other such duties as may be reasonably required by the Chef Manager or senior management • Work in accordance with Outlook Care values at all times