

OUTLOOK CARE

Chef – St. George’s Care Home

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

Role purpose	
	<ul style="list-style-type: none"> To deliver a flexible meal service that is of excellent nutritional quality and meets the varied needs of the residents in an efficient and effective manner, whilst supporting the Chef Manager with meeting organisational requirements and maintaining organisational agreed budgets. Support the Chef Manager in the day-to-day running of the service, and to adopt full responsibility of this in the Chef Manager’s absence.

Key Outcomes required from the post	
	<ul style="list-style-type: none"> By working with residents and staff to ensure people are offered a balanced and nutritious diet that meets individual preferences and choices and provides a good “eat well / live well” principle. By providing meals for individuals with complex dietary requirements in line with IDDSI guidelines. By supporting the Chef Manager with effective menu planning, ensure provisions are purchased in line with menu choices. By developing effective systems to ensure that all food is stored and used correctly. Support the Chef Manager to plan and maintain the rotas to ensure the required staffing levels are maintained to operate an effective and safe service to ensure residents needs are met. By following Outlook Care policies and procedures ensure food safety standards are maintained. By following good hygiene practise ensure kitchens and food service areas are maintained to the required standard. By developing excellent relationships with people who use the service involving them where possible in the planning and preparation of meals. By ensuring other employees are inducted in the kitchen routine to be able to provide cover in the Chef Manager’s absence.

Person Specification	
Experience, Qualifications and Specific Knowledge	<ul style="list-style-type: none"> Have a minimum level 1 food processing qualification Level 2 H&S & Food Hygiene certified Experience of managing or assisting to manage a successful catering operation A good understanding of Manual Handling, First Aid and Health and

	<p>Safety, risks including environmental health and fire safety requirements in a health or care home setting</p> <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.
<p>Other role specific requirements</p>	<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