

## OUTLOOK CARE

### Chef Manager – St. George’s Care Home

<b>Role title</b>	Chef Manager
<b>Location</b>	St. George’s Care Home, Witham, Essex
<b>Responsible to</b>	Home Manager
<b>Responsible for</b>	Catering staff

Role purpose
<ul style="list-style-type: none"> <li>To manage and 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 also meeting organisational requirements.</li> </ul>

Key outcomes required from the post
<ul style="list-style-type: none"> <li>By organising, sourcing, maintaining and controlling all resources, equipment and stock, and by managing budgets on a day-to-day basis and controlling costs, ensure budgets are not overspent and kitchen is fit for purpose.</li> <li>By sourcing effective planning of menus to meet individual residents’ needs, ensure a nutritious and well-balanced menu is offered.</li> <li>By liaising with residents, provide a customer focussed service.</li> <li>Meet the variety of service user needs via themed evenings and alternative mealtime experiences.</li> <li>By innovating and creating new recipes ensure value is added to the catering service.</li> <li>By managing food storage, preparation and presentation ensure an attractive dining experience is delivered for residents and external customers.</li> <li>By supporting the Home Manager in recruiting, inducting, training (including on the job coaching) and managing catering staff to ensure the team achieves and maintains high culinary standards.</li> <li>Deal promptly and fairly with any capability or conduct issues following Outlook Care’s policies and procedures.</li> <li>By managing rostering to ensuring staff are correctly deployed within the catering department, this includes managing the rotas to ensure adequate cover across 7 days a week.</li> <li>By regular audit of quality, presentation, and customer feedback, ensure agreed standards are achieved or exceeded.</li> <li>By implementing a HACCP and Safer Food System, ensuring high standards of cleanliness, safety and hygiene, and ensure compliance with legislation and a safe and hygienic kitchen environment.</li> <li>By fully understanding CQC requirements ensure regulatory outcomes are met and the home is fully compliant with relevant standards.</li> </ul>

- Work with residents and managers to develop, write and maintain varied menus.
- Work with hospitality and household team to collaborate and guide in the delivery of high standards of food and beverage services to residents and external customers.

<b>Person Specification</b>	
<b>Experience, qualifications and specific knowledge</b>	<ul style="list-style-type: none"> <li>• C&amp;G Diplomas in professional cookery, or</li> <li>• BTEC HND in professional cookery, or</li> <li>• Foundation degree in culinary arts or equivalent or equivalent level of experience</li> <li>• Intermediate H&amp;S &amp; Food Hygiene certified</li> <li>• Significant experience of managing a successful catering operation</li> <li>• Experience of managing an effective catering team and service in a similar or other regulated environment.</li> </ul>
<b>Other role specific requirements</b>	<ul style="list-style-type: none"> <li>• Able to work flexibly with unsocial hours.</li> <li>• Undertake other such duties as may be reasonably required by senior management</li> <li>• Work in accordance to Outlook Care values at all times</li> </ul>