



MISSION STATEMENT; “ To assist all young people in reaching their full potential, by offering Christian love through Sport, Creative Activity and Adventure, in a caring, accepting, safe environment - sharing enthusiasm and building respect and self esteem through relationships.”

JOB DESCRIPTION

CENTRE: Pioneer Centre

LOCATION:



TITLE: Chef

RESPONSIBLE TO: Catering Supervisor

MAIN PURPOSE: To work as part of the kitchen team, helping to ensure the catering needs of the centre are met.

Duties and Responsibilities:

1. To prepare and cook meals as required by the Catering Supervisor.
2. To help maintain the highest possible standards in the preparation, cooking and serving of food.
3. To help ensure a high level of kitchen hygiene and cleaning is maintained at all times.
4. To adhere to health and safety regulations in all areas of work.
5. To help ensure food is stored in the correct manner to avoid wastage.
6. To assist in the completion of daily schedules or any special project as requested by the Catering Supervisor.
7. To help ensure only sufficient food is produced to give guests and staff eligible for meals the correct portions.
8. To assist in any other work that may be required to ensure the smooth running of the centre.

This Job Description is as at the 1st February 2016 and maybe subject to review at any time as may be necessary

PERSON SPECIFICATION –CHEF

Attributes	Essential	DESIRABLE
Job Specific	<p>Previous Catering /Chef Experience</p> <p>Catering Qualifications held</p> <p>Good all round catering knowledge.</p> <p>Use of all types of catering equipment</p> <p>Excellent verbal and communication skills</p> <p>High level of kitchen hygiene</p>	<p>Knowledge of responsibilities under HSAW act, COSHH, infection control & essentials of food hygiene.</p> <p>Experience of working in a residential setting</p>
Personal Qualities	<p>A committed team player</p> <p>Excellent communication skills</p> <p>Ability to form positive relationships with colleagues</p>	