

JOB DESCRIPTION Apprentice Chef Vacancy Ref: M149

Department/College: Catering Directly responsible to: Head Chef Supervisory responsibility for: None Major Duties: We are seeking a passionate, open person with an eagerness to learn for an apprenticeship role with the university's hospitality department - to assist the University's kitchens in day to day operations, attaining skills and knowledge as a chef, pursuing both personal development and team goals in all aspects of your work Responsibilities and approach • Work as part of the University kitchen team under the direction of the Executive chef, Head chef and all those in a supervisory role to support the demands of the kitchen • Demonstrate initiative and self-reliance when working, actively seeking to achieve personal skills development • Be flexible in your approach to work, embracing the unique opportunity Lancaster University's multi-site hospitality and catering venues present for both learning and working • • Develop customer-focused thinking in your work • • Prepare ingredients for dishes upon the instructions of senior chefs • • Learn Portion Control and put this into practice, understanding the commercial imperative for departmental profitability • Learn Portion Control and put this into practice, understanding the commercial imperative for departmental profitability • Learn Portion	Job Title: Apprentice Chef	Present Grade: Apprentice
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