

JOB DESCRIPTION
Chef
Vacancy Ref: M228

Job Title: Chef	Present Grade: 2
Department/College Hospitality	
Directly responsible to: Head Chef & Senior Chefs	
Supervisory responsibility for: Porter, Part time and Casual Staff.	
<p>Other contacts</p> <p>Internal: Head of Hospitality, Assistant Hospitality Managers, FOH Supervisors, General Assistants, Staff and Students.</p> <p>External: Conference delegates and visitors.</p>	
<p>Major Duties:</p> <p>Our Apprentice will work alongside our experienced kitchen team developing the skills required to continue to deliver a high standard of catering within the university. Training will be delivered on the job and in association with Lancaster & Morecambe College to gain a Level 3 Chef de Partie qualification.</p> <ul style="list-style-type: none"> • To prepare food to the highest standard by following recipes in line with our SOP's (Standard Operating Procedures) as directed by our Head Chef • To understand and follow all procedures with regard to Allergen Laws • Rotating and correctly dating food, putting away stock and dealing with deliveries. Work to ensure minimum wastage. • To correctly use equipment in line with departmental procedures. • To work within EHO, COSHH, and University Health and Safety guidelines. • To follow daily compliance logs • To wear uniforms at all times in line with departmental policy • To maintain a high standard of personal hygiene and work in a clean and tidy manner. • To attend relevant training courses as directed by the department or university • To maintain excellent customer relations and to constantly strive to improve customer service. • To undertake any other duties commensurate with the position or grade • The position will require you to be based from our main production kitchen but also to work across campus in a variety of kitchens as required • The work will include some extended hours, evening and weekend work in line with business demands 	