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**Chef**

**Job Description**

**Post Title**: Chef

**Working Pattern**: The post is full-time, term time only.

Overtime, as agreed in advance with the School will be paid at normal rate or may be taken as time of in lieu as agreed with the Bursar.

**Hours: 40 per week (7am – 3.30pm**)

30 min unpaid lunch break.

**Location**: Catering Department, Orley Farm School.

**Responsible to**: Head Chef

**Post Objective**: To assist the Head Chef with achieving targets set with regards to food standards, budgets and staffing issues

**Other Considerations:** You will be expected to observe and ensure safe working practices in carrying out the required duties and ensure that instructions are adhered to.

**Duties and Responsibilities**

**General Responsibilities:**

1. To support the Head Chef in the preparation and delivery of meals, including breakfast, lunch and afternoon teas as per the menu plans to staff and children.
2. To support kitchen staff to encourage self-development.
3. To prepare meals to a constant high standard, with excellent food presentation.
4. To prepare and cook allergy menu daily, separating ingredients to avoid cross-contamination.
5. To understand the business needs and requirements.
6. To employ food safety best practices and make sure that all kitchen staff members do the same.
7. To ensure the highest standards of cleanliness are maintained within the kitchen.
8. To assist maintaining all legal health, hygiene and safety records.
9. To input new ideas and food styles to assist in maintaining customer satisfaction.
10. To carry out all reasonable tasks expected by management.

**Person specification**

* 2+ years’ experience as a Chef
* Incorporating- verbal & written communication, team building, persuasiveness and listening.
* Able to work in a fast-paced environment
* Dedicated to food quality and control.
* Strong knowledge of proper food handling and sanitation standards; food hygiene certificate.
* NVQ qualification or equivalent.
* Ability to display a real passion for food and customer service.
* Ability to plan ahead
* Ability to work on own initiative
* Flair and innovative with food presentation
* Smart clean appearance, very high standard of personal hygiene
* Suitability for working with/around children