



AMPLEFORTH COLLEGE

Chef

Job Description

Job Purpose:

To assist in the efficient running of the kitchen, serving Ampleforth College. Producing and maintaining high quality of product for each service with due regard for Food Hygiene and Health & Safety. Carrying out duties in the most cost-effective and efficient way, demonstrating all due care to safer practice for children and for all relevant Health and Safety legislation. Satisfy all criteria and checks relating to suitability to work in a school environment.

Main Duties & Responsibilities:

- Liaising with the Head Chef/Senior Sous Chef/Junior Sous on duty with regards to food preparation requirements on a daily basis. Adhering to recipe specifications at all times to ensure a consistent quality product
- Ensuring prep and mis en place are kept to an acceptable standard in a timely manner at all times.
- Preparation and cooking of vegetables ready for service.
- Preparation of salad bar following the recipes to ensure consistency and compliance with the Allergen listings.
- Preparation and cooking of the breakfast service.
- Preparation and cooking of raw meat and fish in advance and ready for service.
- Support in the bakery section as required.
- Carry out food preparation minimising food loss and preventing wastage. Accurately recording food waste for all sources
- Assisting with special functions.
- Maintaining general cleanliness of the kitchen area.
- Attending all relevant staff meetings and training sessions.

- Demonstrating a positive attitude supporting fellow team members at all times.
- Monitoring all Health and Safety aspects within all areas of the kitchen including storage of all foodstuffs, stock rotation, date labelling and documentation of temperature controls.
- Being flexible with regards to the demands of the business.
- Undertaking any other reasonable request at any time.

Reporting to:- **Junior Sous Chef /Senior Sous/ Head Chef**