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| **Job Title** | Boarding House Relief Chef |
| **Reports to** | Director of Catering |

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| **Job Purpose** |
| To work across several boarding houses as a relief chef, working in conjunction with the Housemaster to support and deliver the provision of meals, social events and functions within the Boarding House. |

**Key Tasks and Responsibilities**

* Produce daily nutritious meals, using fresh ingredients, including breakfast, mid-morning snacks, lunch and supper
* To display a good understanding of quantities when producing for both large scale and hospitality numbers
* To demonstrate a thorough understanding of all kitchen equipment
* To prepare food as per menu and include any special dietary requirements
* To ensure that all food is presented to the highest standard
* To cover duties when necessary, to include sick cover at short notice at any of the college catering areas
* To demonstrate a positive working style with an enthusiastic, committed and flexible attitude
* To work in compliance with the Food Safety Management System and Health & Safety Policy
* To correctly complete and use cleaning schedules to ensure that the kitchen and ancillary areas are kept to a very high standard of cleanliness
* Ensure good communication across the kitchen and other areas of the house
* To undertake regular training as given to keep up to date with both legislative, catering trends and innovation

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| **Skills and Competencies Required** |
| To be successful in this role, the incumbent should have:   * Previous experience working as a chef and/or a recognized Catering Qualification * Experience using fresh produce * Team player with the ability to be flexible * Good communication skills * An ability to work unsupervised and to use own initiative * Ability to work calmly whilst under pressure in order to meet deadlines * General interest in/passion for good food and taking pride in the food that is produced. |