



CHEF/COOK

Job Title: Full Time Chef
Location: Greenacres Curling Club
Reporting to: General Manager
Salary: Based on Experience

We are looking to recruit a friendly, enthusiastic, and motivated Chef/Cook to join our team.

Job summary

To assist the management team, in effectively driving the performance of a licenced restaurant. Particular responsibility for the kitchen by ensuring it complies with all aspects of legislation, following all operational standards and processes and delivering excellent food and customer service.

Based within Greenacres Curling Club, you will be responsible for all catering activities within the Club including menu planning, cooking, and baking, stock control, maintaining budgetary targets and administration.

You will possess a SVQ Level 2 or City and Guilds 7061/2 or equivalent qualification and have moderate relevant experience. You should have previous supervisory, administration and function work experience as well as experience of ordering and controlling stock.

An enthusiastic team player you will have a flexible and positive approach to your work with the ability to work well under pressure.

Role

- The role is working with management and team members in a full-time role.
- Responsibility for preparing and presenting food, as directed, using company standards and that food hygiene standards are maintained in the kitchen in accordance statutory and company requirements.
- Full responsibility for personal compliance of legislation in relation to current food hygiene laws and health and safety.

Key Result Areas

- Complying with food hygiene license requirements- especially ensuring that if visited at any time the kitchen scores a 5 with the food standards agency.
- Producing excellent food products, as directed in line with our company standards, procedures and guidelines (applies to self).
- Assisting in driving kitchen performance by following all business planning, ensuring compliance working to company operational policy.
- Ensuring personal daily compliance of all security, use of equipment following health and safety, stock rotation and company procedures at all times, as directed.
- Ensuring the kitchen housekeeping is of the highest possible standards at all times, by following cleaning rota's and following clean as you go and other safe practices, personally, both internally and external to the venue.
- Working with Management and other colleagues to ensure implementation of FIFO and other regulatory systems.
- Following personal training and developing plan for kitchen colleagues in the venue in accordance with legislation, company and operations requirements.
- Be non-confrontational when handling potential conflict situations, ensuring safety of self and other colleagues at all times.
- Follow set administrative processes and ensure that required legislative tasks are performed on time, correctly, every time.



- Maintain high degree of engagement and enthusiasm, especially when the kitchen is quiet for long periods of time or conversely when extremely busy.
- Ensure compliance with all applicable company policies and procedures.
- Ability to follow clear and consistent communication from management.

Key Personal Requirements

- Ensuring personal conflict is managed with team and bar and restaurant staff. Where appropriate assist the management in resolving these.
- Trustworthy and ethical in their approach to work, with a high compliance and production of high quality food focus.
- Ensuring personally that you act appropriately and make decisions where applicable, seeking support from others, and especially when applying company policies or processes.
- Being responsible for personal development following set training packages to deliver exceptional performance.
- Experience of delivering Club menus and large functions is preferred

Key Profile Requirements

- Ability to work safely with equipment.
- Good fluency in English and numerical literacy (both may be tested).
- Good interpersonal skills and evidence of successfully working within diverse teams.
- Flexibility, open to change and able to multi-task, as required.
- Passion and commitment to producing fantastic food, following set processes.
- Strive to produce high quality food to be served following the exacting company standards.
- Positive and enthusiastic, and when required seek advice, even when faced to with challenge.
- Be able to work flexible hours (approx. 40 hours per week) with longer shifts in the winter months during the Curling season when there is a higher demand and less demand in the summer months with focus mainly around functions. The role holder must be able to work shifts which reflect the trading hours of the venue

If interested, please email a cover letter and CV to the Manager
Richard Harding
Rharding@curl-greenacres.com

Applications close on August 23rd, 2021