



JOB DESCRIPTION

Job Title:	Service Chef	Department:	Kitchen
Responsible to:	Head Chef	Responsible for:	Commis Chefs

Main purpose of role:

- To assist with the preparation and production of food in the kitchen operation at Magherabuoy House Hotel to a standard which as a minimum satisfies customer expectations, meets statutory requirements and delivers business objectives

Qualifications preferred:

- NVQ Level 2 in Catering
- Basic Food Hygiene (or equivalent)
- Knowledge of Health and Safety legislation
- First Aid qualification

Personal attributes:

- Ability to plan, organise and control
- Attention to detail
- Team working and inter-personal skills

Main terms & conditions:

- **Salary** – Band 2-3 depending on experience
- **Days of work** - Any 5 days per week
- **Holidays** - Statutory holiday entitlement, allocated subject to management approval



Main duties, tasks and responsibilities:

- To participate in the operation of the kitchen in line with business requirements
- To maintain food production to agreed portion size, menu description and quality standards, in line with targeted performance levels
- To prepare and cook food for all service areas as and when required, in line with Hotel standards, consistently meeting customer expectations
- To use stocks and kitchen supplies so that wastage is minimised through effective ordering, rotation, food handling and control
- To work in a team environment with other members of the kitchen brigade
- To assist the Head Chef in the operation of the kitchen
- To comply with statutory requirements and work to the best of your abilities
- To maintain all equipment in your control in good working order
- To meet legislative standards for fire, health, hygiene and safety and to participate in all in-house procedures to ensure these requirements are met by the employer
- In particular to ensure the effective implementation of HACCP in the kitchen and food service areas
- As an employee to adhere to all house-rules, written and otherwise, and as a member of kitchen staff to ensure that subordinate kitchen staff do so at all times
- To liaise with Hotel management in the running of the kitchen, and to contribute to the running of the Hotel
- Any other duties as reasonably required and within the expected competence of a Service Chef

Signed & Accepted

Employee: _____

Employer: _____

Date: _____

Date: _____