

Job Title:	Chef
Job Purpose:	To develop and maintain consistently high service standards and quality in all aspects of the café.
Salary:	£12 per hour
Reporting to:	Centre Management
Key Responsibilities:	<p><b>Menu Development</b></p> <ul style="list-style-type: none"> <li>Continuously evaluate the menu offering to ensure it is in line with the needs of the customer base.</li> <li>Ensure the menu offering is in line with the core of the business.</li> <li>Ensure menu items are costed to maximize profitability but remain consistent and competitive.</li> </ul> <p><b>Stock Management</b></p> <ul style="list-style-type: none"> <li>Ensuring stock is rotated with a FIFO rule and that all produce is in date and stored compliantly.</li> <li>Monthly stock takes carried out with variance reports given to the Centre Manager.</li> <li>Ensure Café runs to set GP and wastage targets with vigilant recording of all wastage and costings.</li> </ul> <p><b>Training and Development</b></p> <ul style="list-style-type: none"> <li>Deliver training regarding any menu developments as well as service standards and basic food hygiene.</li> </ul> <p><b>Service Standards</b></p> <ul style="list-style-type: none"> <li>Actively talking and listening to both customers and centre management.</li> <li>Adopting processes whereby feedback is received</li> <li>Identifying barriers to success.</li> <li>Exploring every opportunity to improve standards of service, food and drink.</li> </ul>
Role Description:	<p>The role includes but is no limited to:</p> <ul style="list-style-type: none"> <li>Perform all aspects of the day to day running of the Café, from preparing fresh pizza dough each morning to weekly deep cleaning of the kitchen, all while ensuring that customers have a positive experience.</li> <li>Manage the opening and preparation of pizzas and a small menu of other items at the beginning of each day.</li> <li>Ensuring that the café is clean and items are always ready for customers.</li> <li>Stock the cafe within the day to ensure that all products are available for customers (including soft drinks, cakes etc.) in your absence.</li> <li>Manning the cafe effectively so that all customer requests are fulfilled and that sales opportunities are maximised. This includes managing any other cafe staff and the roles they are required to fill.</li> <li>Efficient and thorough clean down of the café, ensuring all produce stored correctly and in date as well as all food preparation areas sanitized ready for the next day.</li> <li>Reasonable ad hoc duties</li> </ul>