

At Mount St Mary's College we seek, to achieve an improvement in living and learning for our pupils, forming them into men and women for others who will use their education to contribute to the common good.

Chef Job Outline:

To provide high quality food preparation and catering service in a clean and hygienic kitchen environment which meets specified catering and cleaning standards. Maintaining a purposeful, orderly and productive working environment. Responsible for completing routine and complex food preparation, catering quality and safety checks. This role involves covering specific events and will involve some catering, evening and weekend working.

Key Competencies:

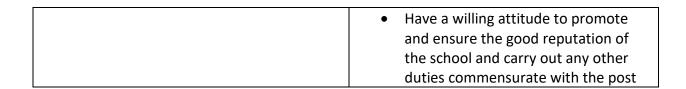
- Culinary Expertise
- Organisational Skills

- Attention to detail
- Creativity

Key Responsibilities / Accountabilities:

- Preparation of all meal services at the required times e.g. breakfast, lunch and supper
- Maintain a high standard of hygiene and cleanliness in the food preparation and service areas at all times ensuring health and safety regulations are strictly observed
- Assist in food stock taking and ensure security of stores during all working hours
- Prepare food and beverages for special functions and assist in related activities which may sometimes be outside normal working hours
- Follow procedures to collect and dispose of food and non-food waste within the catering function
- Keep up to date with the requirements of the role, willingness to gain knowledge of health and safety precautions, COSHH regulations, health and hygiene procedures
- Ensure attendance at appropriate training meetings and keep up to date with latest procedures, regulations and awareness of relevant legislation for a particular subject/technical area

Attitudes and Qualities: Skills and Knowledge: Strong sense of responsibility Hold a relevant catering qualification such as Chef Diploma NVQ Level 2 -Positive and flexible approach to working with others, particularly desirable during periods of pressure Hold Level 2 Food Hygiene Certificate (desirable), working knowledge of Ability to take initiative food safety and hygiene legislation Self-motivation and imagination (essential) Conduct in line with school values and Be an excellent and resourceful cook expected behaviours Have experience of working in a busy Ability to identify own training needs catering environment and tight and take responsibility for continuous timescales professional development



This list is not exhaustive and you may be required to perform additional responsibilities reasonably required, to deliver in line with the aims of the School.

This document will be reviewed periodically and is subject to modifications where appropriate.