

HEAD CHEF

Based near Launceston

Hours: 48 hours per week, various shifts.
Split shifts only on rare occasions

Salary: Negotiable

Reports to: General Manager

Overview: To provide efficient food service by ensuring customers are served good quality food, promptly and accurately and maintain the kitchen area to a high standard of cleanliness and tidiness.

Duties:

- To perform all tasks to a consistent standard within the department
- To prepare, maintain and clean areas for food preparation
- To prepare food in a hygienic manner with attention paid to the Critical Control Points of Food Safety.
- To use all equipment and products in line with company or manufacture guidelines.
- To ensure that all dishes within area of responsibility are prepared, booked and presented to the correct menu specification with regard to quality and quantity.
- To identify problems with food quality and report to the appropriate person promptly.
- To present a positive personal image to customers at all times.
- To offer assistance to all customers and visitors in the appropriate manner.
- To receive, handle and store goods following company guidelines.
- To maintain effective working relationships with colleagues and managers.
- To attend meetings and training when required and to operate inline with training or information received.
- To adhere to company rules at all times.
- To comply with statutory and legal requirements for fire, health & safety, licensing and employment.
- Ensuring that the kitchen is fully stocked with all listed menu items and snacks, and be aware of customer demands in relation to new products.

- Manage the kitchen in such a way as to increase food takings and profit whilst maintaining the Inn's standards.
- Maintain food stocks to an optimum level, such that stock is neither excessive nor unavailable to customers. Stock budgets will be reviewed monthly in line with profit margin.