

JOB TITLE: WEEKEND DAY CHEF

This position is Permanent Vacancy

BUSINESS: Caterers who provide a 24 hour catering service for busy staff restaurant in Launceston, Cornwall.

DUTIES:

- Preparing the breakfasts and service
- Preparing and serving the lunch-time menu (including freshly made main course, desserts/pudding, light salad bar and maybe a soup and sandwiches.
- Maintaining health and safety standards, temperature charts etc
- Cleaning of equipment as necessary
- Cleaning preparation tables cooking area.
- Serving meals from a services style heated presentation area (Ban Marie)
- Supervising General Assistant with pot was etc.
- Using various items of kitchen equipment, and keeping clean and tidy, and reporting any maintenance issues to the unit Manager.
- Ordering stock, as and when required either externally or internally.

REQUIREMENTS:

- NVQ Level 1, 2 or above, or City and Guilds Qualification. Food Safety Certificate & 2 years minimum previous experience essential. Ideally experience within a contract catering environment would be desirable.
- Good customer service skills, enjoys keeping area clean and tidy.
- Manage your workload and that of the General Assistants.

TRAINING: On the job training is provided

SALARY: £8.20 per hour, depending on experience//qualifications.

HOURS: 2 days (Saturday and Sunday) 6am to 2:30pm

Please email cv to angela@asrecruiting.co.uk or telephone 01579 370488 or 07747 022148, for an application form.