



## **Assistant Café Chef**

**Responsible to** Catering Supervisor

**Responsible for** Kitchen staff

### **Key objectives**

To assist with the smooth and profitable running of the Limeburners Café kitchen and temporary catering outlets on site

### **Main duties and responsibilities**

- Accepting food deliveries, checking paperwork and ensuring that ingredients/foodstuffs and packaging are in a safe and good condition
- Food preparation using correct and safe cooking techniques to produce specified main dishes, snacks and sandwiches using seasonal fresh and frozen ingredients with consistently good presentation
- Ensuring the best use of ingredients and to creatively use surplus items cost effectively
- Maintaining the highest standards of safe food preparation and health & safety in accordance with food hygiene and handling regulations
- Carefully labelling and storing all ingredients/foodstuffs in the appropriate location.
- Maintaining accurate allergy information for all dishes and items sold
- To ensure all equipment is in good working order and that the kitchen is thoroughly cleaned down at the end of each shift ready for the next day
- Stock taking at regular intervals
- To help with Front of House operations as required by Catering Supervisor
- To report staff issues/concerns to line manager

### **Person Specification**

#### Essential

- Relevant experience of working in fresh food kitchens in café or restaurant environments
- A keen eye for detail and consistency
- Good team working and communication skills
- Ability to deliver results both when under pressure and during quieter periods
- Demonstrable kitchen craft skills and understanding / knowledge
- Flexible approach to working hours
- 'Can do' attitude
- Certificated industry-recognised training or qualifications