

JOB DESCRIPTION

PUB CHEF

JOB TITLE: Pub Chef (Commercial kitchen)

MAIN PURPOSE OF THE JOB:

It is the Chef's job to make sure the Pub Kitchen meets the requirements of the management committee and shareholders, producing food that delights our customers, whilst meeting profitability targets. The pub chef will contribute to the turnover and profitability of the pub by the preparation and service of food to the standard required by and agreed with the management team.

RESPONSIBLE TO:

The General Manager / A designated member of the Bevy Food Committee

RATE: £12.50 p/h with

Salary Incentives for agreed achieved turnover and profit margin goals will be discussed at interview

HOURS:

FRI 4-9pm
SAT 12-30-9pm
SUN 9am-6pm
TOTAL 22.5 hours

Further hours and working days may be offered in consultation with the management team

MAIN TASKS OF THE JOB:

- Discuss, plan and cost commercial menus with the management in conjunction with the Bevy's chef trainer who runs the community side of the Bevy's kitchen operation
- Keeping up the highest standards of Health and Hygiene – responsible for the kitchen's Food Safety Management System, and ensuring that anyone who uses the Bevy kitchen is aware of how to operate safely within that Food Safety system, conducting training where appropriate and in agreement with management
- Order, rotate, process and manage stock, including our surplus ingredients delivered by FareShare Sussex, to ensure safe use of food and maintenance of food standards and ensuring that sufficient stock items are available to deliver each day's menu
- Cooking and presenting meals to a high standard, taking responsibility for all of the food tickets in the course of each day's duty, or ensuring that designated members of the Bevy staff are able to do
- Keeping waste to a minimum in line with The Bevy's efforts to be a zero waste kitchen and ensuring food and general waste is dealt with and stored appropriately
- Listening to, and, where appropriate, acting on, feedback from the customers

- Always being polite and friendly to the customers and maintaining a good and respectful working relationship with other members of the Bevy staff

Duties & Responsibilities;

- To plan, prepare, cook and present food for customers to its best advantage, with the object of promoting sales of the Pub's products and goods.
- To oversee the Kitchen and associated areas where food is to be served and/or stored and at all times maintain the standards of Health & Hygiene, service and cleanliness set by the Management.
- To plan and discuss menus, costings, ordering and receipt of goods and supplies in accordance with the instructions given by the Management.
- To use (where possible) the Business' appointed suppliers when ordering food products and dry goods, liaising with the Bevy general manager, chef trainer and finance manager in doing so. The pub aims to support local producers and suppliers where possible while noting the need to achieve sustainable levels of profit margin
- To maintain stock levels of food products at a suitable level with the object of increasing and promoting sales of the Pub's products and goods and to assist in achieving Gross Profit Margins as detailed by Management.
- To be responsible for all Food tickets handled in the course of each day's duty and to ensure that any other Bevy staff engaged in the commercial kitchen's work are trained and confident in doing so, whether the commercial chef is present or not
- To maintain the cleanliness and care of the equipment and working areas used in accordance with the standards required by Food Safety regulations and law and with the procedures laid down by Management, and ensure that any other members of the Pub staff are trained and capable of doing the same if asked. These tasks and the organisation of daily, weekly, monthly and occasional cleaning regimes will be carried out in conjunction with the general manager and the Pub's chef trainer.
- To report to the management team any maintenance or safety issues of any item of kitchen equipment, and recording this reporting in the daily Food Safety diary

To observe as applicable:-

- Hygiene, Health & Safety regulations and other statutory requirements including filling in the daily and monthly Food Safety diary pages as and when appropriate
- All Bevy Security procedures
- House fire procedures
- To undertake tasks not specified above which could reasonably be held to be associated with these subjects and which are in furtherance of the Pub's interest.