

**Job Description**

**Position: Part-time Chef**

**Pay Rate: £8.08 per hour**

**Hours: 15 hours per week**

**Responsible to: Head Chef/General Manager/Operations Manager**

**Responsible for: Kitchen Assistants**

**Location: The Plaza, Stockport**

**Purpose of Job**

To assist the Plaza Management to maximise the business potential of the catering operation within the venue through effective delivery of an excellent customer experience in keeping with the ethos of the Plaza’s focus on the complete customer experience in a heritage environment.

The Chef will be expected to uphold Plaza business values, be an excellent team player with entrepreneurial flair and deliver a high standard of product knowledge to the customer. The post holder will be passionate about food and drink to ensure that The Plaza becomes the most welcoming and inclusive Stockport and Cheshire venue for social, business and creative meetings, and that catering generates a financial contribution for The Plaza.

The Chef will have a broad understanding of Health and Safety legislation, catering abilities and a hands on approach to any given task within variable hours that ensure the smooth and efficient operation of all areas of the catering facilities in Stockport’s home of live entertainment and the very best in film presentation.

**Principal Responsibilities:**

• To maintain excellent standards of food preparation and presentation, maximizing innovation and versatility. To keep up to date with changing influences within the industry and customer demands.

• To prepare, cook and serve meals as required during trading hours.

• Excellent awareness of all products available on the Café menu to ensure effective advice to customers.

• Contribution to the development of Café and function catering menus in conjunction with the Head Chef and Events & Hospitality Manager.

• Undertake all clearing and cleaning requirements in the kitchen areas before, during and after service, ensuring the hygienic delivery and storage of any stock in accordance with The Food Hygiene (England) Regulations 2006, following all appropriate HACCP procedures.

• Maintain awareness of stock levels and stock control and rotation, record movement and wastage of stock and undertake monthly stock checks.

• Ensure competitive rates set-up by the Head Chef are upheld with suppliers to ensure maximum revenue gained from the catering operation.

• Assist with the development and review of risk assessments and safe working practices and ensure all COSHH data regularly monitored and updated as applicable.

• Prioritise day-to-day service requirements effectively without the need for full-time supervision.

• Participate in training and development to ensure effective service to our customers.

• Attend staff meetings and contribute ideas where possible.

• Communicate and co-operate effectively with staff in other areas of the building.

• Adhere to the rota request format and follow appropriate procedures for notifying absence.

• Be flexible with working hours in line with the needs of the business which may involve evening and weekend working.

• Actively support, encourage and have an awareness of general Plaza activities.

• Be responsible for deliveries including purchase and storage of required chemicals and adhere to COSHH regulations.

• Assist with function and event catering within the venue in conjunction with the Head Chef and General Manager.

• Carry out any other duties that can reasonably be expected of you in the effective running of the Catering provision.

**Key Performance Indicators**

• Excellent food and beverage product knowledge.

• Upholds Plaza business values.

• Maintains service areas and staffing to the required standards.

• Delivers the highest standard of customer care to staff and customers at all times.

• Is a team player and an advocate for the Plaza.

• Completes tasks to agreed standard with minimal supervision.

• Complies with and maintains health and hygiene standards in all catering areas.

**Person Specification:**

**Skills & Experience**

**Essential**

• A team player with excellent communication skills

• Ability to plan and organize own work and those of others

• An experienced and capable food and beverage team member.

• Has previous experience in a commercially branded environment with an appreciation for a distinctive and creative offer.

• Has an understanding of cost control systems and their relation to financial targets.

• Previous experience in a customer focused environment.

• Experience of working in a kitchen environment and food preparation

• Health and Safety and Food Hygiene training/certification.

• Flexible approach to working hours and environment

• Ability to undertake the physical requirements of the role (i.e. manual handling)

• Demonstrable experience of hygiene management

• High standards of personal presentation and hygiene

• Knowledge of the Food Hygiene Regulations 2005

• Knowledge of Hazard Analysis and Critical Points Control

• Knowledge of COSHH regulations as they apply to catering

• Knowledge of the Safety at Work Act as they apply to the catering industry

• Knowledge of Health and Safety policies, issues, code of Practice and procedures

**Desirable**

• Computer literacy

• Catering qualification

• Appreciation for working in an arts environment.

• Previous experience of working in the voluntary sector or alongside volunteers

• Previous experience of delivering an offer that is informed by seasonal/local/organic and nutritional values.

• Previous experience providing mass catering for weddings and private functions