



THE OLD RAILWAY LINE

GARDEN CENTRE | RESTAURANT | FARM SHOP

Job Description

Restaurant Chef / Cook

Key Duties

- To prepare and present dishes to a high standard within a quality establishment
- To work with kitchen staff to ensure timely delivery of services
- Inspect supplies, equipment and work areas to ensure conformance to relevant standards
- Order supplies and ingredients needed to ensure efficient operation when required
- Check quality and quantity of raw ingredients
- Prepare and cook foods of all types
- Record production and operational data on specified forms when required

The key duties list is not exhaustive we require you to be flexible and carry out tasks according to the requirements of the company

Requirements

- Experience is essential
- We require you to work most bank holidays and weekends on a rota basis
- Good customer skills and the ability to deal with the public
- Able to communicate with colleagues, management and the public
- Well presented. High standards of personal and working hygiene within the allocated areas as required by the Food Hygiene Regulations

Working with

- You will be part of a hard working team so we require you to be able to work closely with others
- Reporting directly to the Catering Manager

Rewards and Benefits

- Hourly rate, dependant on experience. Will be reviewed based on performance
- Holiday Entitlement
- Staff Discounts
- Part uniform will be provided
- Training will be assessed and delivered as required.