

**JOB TITLE**

Chef

DEPARTMENT

Public Bar

RESPONSIBLE TO

Head Chef

RESPONSIBLE FOR

No direct reports

JOB SUMMARY

Responsible for preparing, cooking, and presenting dishes, to a high standard and in line with health and safety regulations. Support with the maintenance and cleanliness of the kitchen.

ROLE RESPONSIBILITIES

- Support Head Chef to ensure kitchen meets all regulations, including sanitary and food safety guidelines;
- Ensure compliance with all health and safety regulations within the kitchen;
- Assist Head Chef to ensure the kitchen is maintained and cleaned to the highest standards;
- Cook and prepare food dishes in a timely manner to a high quality;
- Ensure to achieve appealing plate presentation with correct portion sizes;
- Monitor kitchen stock, raising any issues to the Head Chef and placing orders when required;
- Assist with restocking, stock rotation and deliveries;
- Complete the daily paperwork, ensuring it is in line with the Food Standard Agency (FSA) and internal processes;
- Any other reasonable duties.

ROLE REQUIREMENTS

- Perform duties with due regard to club policies and procedures and legislative requirements at all times;
- Ensure implementation of the clubs health & safety, safeguarding, welfare and equality policies to create a safe working environment for all;
- Ensure working practices are compliant with relevant legislation and data protection legislation and/or general data protection regulations (GDPR) requirements;
- Undertake continuous professional development (CPD) training and/or additional training as identified or as required.



QUALIFICATION & TRAINING

Essential

- GCSE, or equivalent, in Maths and English grade C or above;
- Level 1 or 2 in Food Preparation and Cooking (or equivalent).

Desirable

- Level 1 or 2 in Food Hygiene;
- Allergens Certificate;
- Health and Safety Qualifications;
- Food Hygiene Certificate.

KNOWLEDGE, SKILLS & EXPERIENCE

Essential

- Experience working as a Chef;
- Awareness of COSHH;
- Experience using kitchen equipment;
- High level of attention to detail;
- Ability to produce high-quality food;
- Experience working in a fast-paced environment;
- Excellent time management skills.

Desirable

- Significant experience working as a Chef;
- Knowledge of culinary, baking and pastry techniques;
- Previous experience working as a Chef in a busy City Centre bar.

CRIMINAL RECORD CHECK REQUIREMENT

This role does not require a criminal records check (CRC).

Where a role requires a CRC, this must be obtained by the Club.

GENERAL STATEMENT

All employees of the Club must at all times carry out their responsibilities with due regards to all policies and procedures and in particular health and safety, confidentiality, and data protection.

SAFEGUARDING & WELFARE STATEMENT

The Club is committed to the safeguarding and welfare of all children, young people, and adults at risk of harm and requires all staff, volunteers and others associated with the Club to share and endorse this commitment.

As part of this commitment, all staff are expected to undertake regular safeguarding and welfare related training and to ensure the environments in which they work remain safe at all times. This includes ensuring 'best practices' are adopted at all times and incidents, or concerns are proactively reported. Safeguarding is considered everybody's responsibility.

EQUALITY, DIVERSITY & INCLUSION STATEMENT

The Club is committed to equality, diversity, and inclusion, encapsulated by the Club's brand United as One, and believes in equal opportunities for all. We expect that all staff, volunteers, and others associated with the Club share and endorse this commitment in a positive manner. The club does not tolerate any form of direct or indirect discrimination, victimisation, or harassment. Your behaviour must align to the principles of equality as outlined in the Clubs equality policy which can be found at www.nufc.co.uk/UnitedAsOne.