

MAIN OBJECTIVE...

To prepare and cook delicious and profitable food to be sent to our cafes.

Having a can do, infectious positive attitude which resonates throughout your team.

To help develop new recipes/ideas with the Kitchen Manager to grow the offering from Central Kitchen.

KEY PERFORMANCE INDICATORS...

- Cook, prepare and facilitate the production of food from CK for distribution to other sites
- Help maintain wastage
- Meeting Production Targets
- Health and Safety Compliance
- To strive for personal development of skills & bring creativity to the food produced.

ACCOUNTABLE FOR....

KEY DUTIES

- Preparation & production of salads, savoury snacks, cakes, tray bakes and other seasonal items, including daily specials.
- Taking time & care to ensure high quality foods are produced with consistency for our customers.
- Ensure efficient ordering, receipt and management of stock, including rotation of stock to minimize waste
- Assisting with monthly stock takes, so that the department is adequately and appropriately stocked whilst adhering to department profit margins.
- To record all waste & transfers as needed.
- Taking ownership of the quality of items produced & adhering to allergen and contamination guidelines
- Being responsive to the consumer within the parameters of the company ethos (local, organic etc.) and purchasing guidelines.
- To assist in store teams by developing good knowledge of products, special diets and link-selling opportunities.
- To adhere to standards of appearance, hygiene, timekeeping & work.
- To undertake daily routines including cleaning, to ensure CK is kept compliant as a team effort.
- To work collaboratively with the team to maximise productivity
- To follow the requests & plans of the Kitchen Manager each shift to ensure efficiency