

CHEF/BAKER

TO SUPPORT THE KITCHEN MANAGER

TO LEAD AND INSPIRE THE TEAM AND IMPROVE SERVICE ACROSS OUR KITCHENS.

### Main objectives

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.

The job involves

* 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