

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.

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

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.