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| **main objective…**To understand how your food production and quality of care put into the food will improve the overall customer experience and businessTo prepare and cook food to serve in the Café / Deli, supervising team members to ensure the smooth running of the café /deli and maintaining standards.Having a can do, infectious positive attitude which resonates throughout your team. **key performance indicators…** * Cook, prepare and facility the production of food from CK for distribution to other sites
* Wastage
* Production Targets
* Team Development
* Health and Safety Compliance
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| CHEFTo support the Head chef to lead and inspire the teaM AND IMPROVE SERVICE ACROSS OUR KITCHENS. |

**accountable for….****KEY DUTIES** * Preparation, production and serving of meals, snacks and drinks, including soups, cakes, frittatas, salads and daily specials.
* Ensure efficient ordering, receipt and management of stock, including monthly stock takes, so that the department is adequately and appropriately stocked whilst adhering to department profit margins.
* Responsible for the quality and range of products sold in the Deli/ Café including those produced in house. Being responsive to the consumer within the parameters of the company ethos (local, organic etc) and purchasing guidelines.
* Ensure all items on the daily specials menu are priced appropriately to achieve target margins.
* Ensuring that the appearance of the café/ deli including the “grab and go” fridge is always abundant, clean and tidy.
* Creating a welcoming atmosphere for the customers to the store by greeting customers and giving excellent customer service. Reporting any customer service issues to the management team.
* To assist customers by developing good knowledge of products, special diets and link-selling opportunities.
* To adhere to standards of appearance, hygiene (both personal and café/ deli), timekeeping, work ethic and customer service.
* To undertake daily routines including cleaning, as trained with purpose and efficiency.
* Maintain security by being vigilant at all times to potential thieving and stock loss.
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I (NAME), can confirm I have read and understood what is expected of a Chef at Better Food.

Employee Signature ………………………………………………Date…………………………….