

Job Description for Grill chef/ line chef,

To prepare meals consistently to the correct dish specification and in keeping with the company food safety management policy and have them ready for service to the customer in accordance with house standard.

Working as part of a dedicated team, the kitchen team member undertakes the day to day preparation of food in the kitchen, delivering a high quality meal that achieves all the standards of food safety and customer service

General Duties:

- Prepare all food to specification.
- Works to a high standard of personal hygiene and cleanliness at all times.
- Works as part of the kitchen team to ensure all areas of the kitchen are cleaned and ready for service.
- Ensure all items of menu are prepared and available for service at all times
- Store, handles and rotates all products to house standards
- Records all wastage daily.
- Fully compliant with all health and safety policies throughout the shift.
- Assists in the completion of food stocks as required.
- Uses, maintains and cleans all equipment in accordance with house standards.
- Responds to all guest action plans and food safety audits produced by the kitchen manager.
- Completes all relevant records /paperwork i.e. Temperature Log Books, Cleaning Logs etc.
- Attend team meetings when required.
- Assist with induction of new team members.
- Well organised and methodical in their approach.

Profile of applicant

Experience in a busy restaurant kitchen environment essential,

Must be able to work unsociable hours including weekends, able to work from 7am on early shift, and up to 11.30 pm on a late shift

