



Chef Job Description

To provide quality dishes which have been prepared, cooked and presented according to company standard and within timescales required for the restaurant outlet.

MAIN TASKS

- All aspects of food preparation, cooking and presenting of dishes according to company guidelines / customer preferences.
- Liaise with kitchen staff, food service/bar staff and restaurant management regarding customers order and general service of kitchen operations.
- Maintain a safe and hygienic working environment, to include proper storage of food, equipment, utensils and implements, prevention of working environment hazards and accidents at work, following accident, first aid and emergency procedures.
- Daily temperature checks of fridges, freezers, storage areas, deliveries and recording assessment where necessary.
- Abiding by all legal requirements, food hygiene regulations and food safety laws.
- Cleaning, sanitizing and disinfecting all kitchen areas in accordance with daily.
- Maintaining and handling knives safely throughout work activities.
- Maintaining a professional, safe and hygienic appearance on duty.
- Dishwashing activities including use of machine (storing, stacking and pre-rinsing), cleaning filters and dishwashing equipment.
- Complete all paperwork accurately, legibly and clearly.
- Complete timesheets and have them verified by your supervisor.
- Attend all meeting and training sessions, as requested.
- Comply with all other legal obligations, company policies and practices.
- Any other adhoc duties as directed by management.