

Role title	Chef	Grade	
Reports to	Head Chef	Salary Band	
Job Pool		Job Code	
Role Purpose			
<p>To provide a safe food and beverage service to Residents and Visitors. Producing a choice of quality home-made meals, which provide nutritional health and wellbeing, whilst ensuring that any cultural preferences and special dietary needs are catered for.</p> <p>Order and maintain food stock in line with health and safety requirements and maintain high standards of cleanliness and food safety.</p>			
Main Activities			
<ul style="list-style-type: none"> • Prepare, cook, and serve a range of home-made meals using fresh ingredients that comply with HC-One food buying and menu standards. • Ensure that the residents are offered a choice of quality meals, considering portion size, any cultural preferences, and special dietary needs. • Provide a homely dining atmosphere which enables Residents to enjoy every meal, every day. • Maintain high levels of cleanliness and food safety in line with HC-One Policies, Procedures, Regulations, and legislative requirements. • Assist the Head Chef in ordering and maintaining food stock within a set budget, whilst ensuring that all required standards of cleanliness and food safety are adhered to. • Develop professional knowledge and attend required training sessions while also maintaining up to date with all required e-learning sessions. • To act appropriately to ensure the safety and welfare of Residents and others while considering their specific needs <p>This Job Description indicates only the main duties and responsibilities of the post. It is not intended as an exhaustive list, and the role holder may be required to undertake other duties appropriate to the role.</p>			
Health and Safety			
<ul style="list-style-type: none"> • Report immediately to the Home Manager, or Person in Charge, any illness of an infectious nature or accident incurred by a Resident, Colleague, self, or another. • Understand and ensure the implementation of the Care Home's Health and Safety policy, and Emergency and Fire procedures 			

Qualifications and Skills Required

Essential:

- Level 2 Food Hygiene Certificate
- S/NVQ or Diploma Level 2 Kitchen Services or Food Production / equivalent
- Good understanding of Hazard Analysis Critical Control Points (HACCP)
- Verbal Communication skills
- Good ability to maintain records
- Working in an organised way and meeting deadlines.
- Teamwork
- Initiative
- Food Presentation Skills
- Food Preparation and service
- Ability to follow recipes

Desirable:

- Level 3 Food Safety Supervision Certificate
- IT Skills
- Numeracy
- Experience working in the care sector or similar environment
- Experience of telephone ordering
- Experience of completing food safety paperwork and maintaining records

Financial Accountabilities	Risk Accountabilities	Headcount Responsibility
- Ensure the Care Home's resources are used appropriately to minimise waste.	- Must adhere to Cornerstone guidelines. - Must escalate all changes to residents and risks within the home immediately	- none