

## **UK Latin Community**

### **Job Description**

**Position Title:** Chef

**Work Location:** Clapham

**Department:** Central Office

**Contract:** Part time

**Pay:** Based on experience and qualifications

**Start Date:** To be defined

**Shifts and Schedules:** Monday – Saturday / Part time

### **Aim of Role**

Prepare and cook food safely and efficiently, develop balanced and nutritious menus that suit the dietary needs and preferences of our community. Maintain high standards of food hygiene and safety at all stages of food preparation. These duties will be performed while carrying out the UK Latino Community values of Caring, Honesty, Respect and Responsibility.

### **Chef duties and responsibilities**

- Preparing the food for cooking
- Keeping up with industry trends and creating new recipes
- Reviewing the menu and doing inventory
- Following the budget set
- Ordering food for the kitchen
- Monitoring food production and food
- Training staff
- Managing relationships with distributors and resolving any issues with vendors, promptly
- Ensuring standard portions and quality of dishes
- Maintaining a clean and safe kitchen and ensuring sanitation practices in the kitchen

### **Role Requirements**

#### **WHAT WE'RE LOOKING FOR IN YOU!**

- Leadership skills
- Ability to work well under pressure and time constraints
- Creativity to create dishes
- Knowledge of different varieties of foods and ingredients
- Ability to accept criticism
- Ability to maintain an extremely sanitary environment while working
- Communication skills

### **Application Process**

- Complete application and confidentiality statement
- Interview
- Due to the nature of this role, is subject to a DBS check.
- Provide two references
- Provide copies of any relevant certificates
- Attend mandatory training