

JOB DESCRIPTION

Post: Chef

Responsible To: Head Chef

Summary of post: To be responsible for the delivery of outstanding food to all customers at the Faversham site

Duties and Responsibilities:

1. To be responsible for the preparation and delivery of innovative and consistently high quality of food from our kitchen
2. To support the Head chef in the development of dishes and menus to showcase our outstanding produce and skillset
3. Ensure stock and preparation is maintained at sufficient levels to ensure a smooth service period daily and in line with budget.
4. Follow and deliver the day to day Standard Operating Procedures of the Kitchen and Food Village to a high standard, ensuring peak customer satisfaction at all times.
5. To comply with legislative requirements, company policies and guidelines in respect to health & safety and data protection ensuring a 5* hygiene rating is achieved
6. To lead in and ensure the Macknade vision, ethos and values are at the heart of the customer experience at every touchpoint.



7. To participate in the staff support and development scheme and to undertake training based on individual and operational needs.
8. To demonstrate positive personal and professional behavior as specified in the Staff Code of Conduct.
9. To undertake any other duties as reasonably requested.

PERSON SPECIFICATION

Post: Chef

Skills and ability
Previous experience as a Chef in a similar dynamic and fast paced business
Ability to work as part of, and occasionally lead a small team to deliver an outstanding product at all times
Strong organisational skills with the ability to successfully develop and work within a positive and inclusive culture
A clear passion to build on the Macknade reputation for offering high quality, value for money and an outstanding experience
Evidence of a knowledge of and a clear passion for high quality food and drink

