

## **JOB DESCRIPTION**

**Post:** Production Chef

**Responsible to:** Head Chef (Production and Events)

**Summary of post:** To be responsible for delivering high volume, consistent and commercially viable ready to eat and ready to finish food

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### **Duties and Responsibilities:**

1. Deliver high quality food production at scale while maintaining consistency in taste, presentation and standards
2. Delivery of the day to day standard operating procedures
3. Maintain exemplary standards of food safety and hygiene and compliance.
4. Work collaboratively within a team supporting other departments where necessary
5. Deliver the production kitchens current range, supporting increased volume and a broader product range into our retail spaces
6. Communicate effectively across departments to ensure smooth operations
7. To comply with legislative requirements, company policies and guidelines in respect to health & safety and data protection ensuring a 5\* hygiene rating is achieved
8. To lead in and ensure the Macknade vision, ethos and values are at the heart of the customer experience at every touchpoint

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

**Skills and Ability:**

- Proven experience in food production
- Strong understanding of batch cooking and yield control
- Understanding of shelf life management and labelling regulation
- Passion for ingredients, provenance, food quality and flavour
- Understanding of HACCP principles
- Strong attention to detail
- A clear passion to build on the Macknade reputation for offering a high quality, outstanding customer experience