**TEMPLATE – JOB DESCRIPTION**

**Chef**

Are you an excellent [team player] who is passionate about [food]? Do you [thrive under pressure and in a fast-paced environment]? We are hiring for a Chef, and we would love to hear from you!

At [insert name of business] we are passionate about [serving great food] and recognise that we can only achieve our ambition by attracting, recruiting, and retaining top talent. We will expect you to work hard and strive to ensure [the standards and quality our customers expect are consistently achieved]. In return, as a valued member of the team, we offer a [friendly and supportive] work environment where [we will train you in every aspect of your role] and provide opportunities for you to develop a career with us.

In this role you will work [insert number of hours] per week. You will work at [insert location]. [You will work X shifts per week with X days off]. The purpose of the role of Chef is to [manage the kitchen and prepare all menu items]. In this role you will be responsible for [complying with food safety whilst consistently preparing high quality dishes] that will [drive sales, encourage repeat custom and achieve the ambitions of the business]. It is expected that you will deliver this through [sourcing quality local produce and developing a menu that meets the expectations of our customers].

**Responsibilities and Duties**

You will be responsible for:

* [Maintaining a clean and organised kitchen.]
* [Following recipes and menu plans.]
* [Ensuring all food is prepared in accordance with food safety regulations.]
* [Identifying and proposing improvements to enhance efficiency in the kitchen.]
* [Participating in the meetings with XXXX.]

In the role of Chef, you will report to and have the support of the [insert job title of line manager]. You will lead the [insert name of team] team and work closely with the [insert the names of the teams this role will collaborate with] team(s).

**Skills and Experience**

The successful candidate will have an [NVQ Level X in XXXX, a Level X Food Hygiene Certificate and previous experience managing a team of chefs in a busy kitchen].

As well as

* [Experience in a similar environment with an interest in delivering well-presented dishes that taste great.]
* [Experience in taking a hands-on people focused approach and ensuring that the kitchen team is properly trained.]
* [An excellent track record in kitchen management, food safety and maintaining standards of hygiene, stock rotation and organisation.]
* [Proven track record of delivering consistent food and staff costs.]
* [Experience supporting the Head Chef fulfil their role and occasionally deputise in their absence.]

**Pay and Benefits**

We offer [a competitive rate of] [insert rate of pay, per hour/per month]. We also offer a wide range of benefits, including:

[X days holiday per year]

[X employers pension contribution]

[Flexible working]

[Employee assistance programme]

[Mental Health First Aiders]

[Private Medical Insurance with X for you and your dependents]

[Income Protection]

[Life Assurance and Personal Accident Insurance]

[Company sick pay]

[Medical leave]

[Occupational healthcare Service]

[2 days paid leave for volunteering each year]

[Share Incentive Plan]

[Leave Purchase Scheme]

[Cycle to Work scheme]

[Car Salary Exchange Scheme]

[Give as You Earn]

[Employee discount scheme]

[Free Parking Onsite]

[Free meals whilst on shift]

[Transport home]

[Externally accredited training and development opportunities]

[Long service awards]

[Learning & development programmes]

[Enhanced maternity pay]

[Enhanced paternity pay]

[Bereavement leave]

[Team events scheduled throughout the year]