

## Job Description

<b>Group Member:</b>		Luminate Education Group	
<b>Job Title:</b>		Production Chef Apprentice Level 2	
<b>Reports to:</b>		Food Services Manager	
<b>Job Grade</b>	L2 Apprentice	<b>Department</b>	Retail Operations

### ROLE SUMMARY:

The role will work within the team at the award-winning Printworks Kitchen & Bar restaurant & deli, learning, training and putting into practice food preparation and service tasks. It will also require excellent customer service and ensuring the kitchen food safety standards are followed and a high level of cleaning standards are maintained.

### SPECIFIC ROLE RESPONSIBILITIES:

1. To ensure the customers are given a prompt and efficient service and expectations are consistently exceeded.
2. Work alongside the kitchen and front of house team to prepare and serve freshly cooked and prepared food.
3. To maintain the highest levels of cleanliness and hygiene in all areas of the kitchen.
4. To ensure food safety requirements are adhered to at all times and all due diligence records are completed accurately.
5. Responsible for safeguarding and promoting the welfare of children, young people and vulnerable adults.
6. Serve customers professionally and politely
7. Take payments from customers and operate a till
8. Able to work occasional evening and weekend to support on functions and events

### CORE RESPONSIBILITIES:

1. To work effectively within a team.
2. To promote the values of the college.
3. To promote a can-do, welcoming and professional attitude.
4. Any other duties that are specific to the department.
5. Assistance in the preparation, support and participation of examinations and invigilation across the Group.
6. Ability to participate in evening/weekend work as required.

## **GENERAL LUMINATE EDUCATION GROUP RESPONSIBILITIES FOR ALL STAFF:**

- Maintain and update knowledge of the subject/professional area and co-operate in any staff development activities required to effectively carry out the duties of the post.
- Comply with safeguarding procedures, including the promotion of the welfare of children and vulnerable adults.
- Comply with all relevant policies and procedures.
- Act with honesty and integrity to maintain high standards of ethics and professional standards.
- Use and promote restorative practice approaches.
- Comply with all legislative and regulatory requirements.
- Promote a positive image of the Luminate Education Group and member organisations.
- Any other duties commensurate with the level of the post, which may be required from time to time.
- Embody the Group's Values:

### **Kindness**

*Creating communities where people can be authentic and true to themselves with support, trust and guidance from those around them*

### **Ownership**

*Using our robust business planning model to allow areas to have clear ownership over their vision and performance*

### **Enjoyment**

*Fostering environments that enable staff and students to be brave, interact and have fun*

### **Collaborative**

*Proactively seeking opportunities to create synergies and positive outcomes for all*

### **Passion**

*Encouraging all to have aspiration and passion in everything they do.*

### **Creative**

*Always hungry to learn and looking ahead so we can be responsive*

## Person Specification

<b>Job Title:</b>	Production Chef Apprentice Level 2
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The specific qualifications, experience, skills and values that are required for the role are outlined below. You should demonstrate your ability to meet these requirements by providing clear and concise examples on the application form. Each criteria is marked with whether it an essential or desirable requirement and at which point in the recruitment process it will be assessed.

Methods of Assessment:

A = Application Form, I = Interview, T = Test or Assessment, P = Presentation, C= Certificate, MT = Micro Teach

Qualifications and Attainments		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	Q1. Willingness to work towards and achieve any job related / specialist qualification.	A / I
D	Q2. English and Mathematics at level 2 or above	A / C
D	Q3. Relevant professional level 1 qualification	A / C
D	Q4. Basic Food Hygiene Certificate	A / C

Experience and Knowledge		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	EK1. Ability to follow instructions and guidance given by the chef manager	A / I
E	EK2. Ability to follow food hygiene systems and monitor due diligence records	A / I
D	EK3. Experience and knowledge of working within the Hospitality Sector	A

D	EK4. Experience of dealing/ serving with customers	A
D	EK5. Experience of working positively with young people and adults	A / I

Skills and Competencies		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	<b>SC1. Flexible and Adaptable</b> Able to demonstrate a flexible and adaptable approach to work pattern with evening and weekend work throughout the year	A / I

Behavioural, Values and Ethos		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	B1. Support and promotion of equality, diversity and inclusion	A/I
E	B2. Promotion of a safe environment for children, young people and vulnerable adults to learn in	I
E	B3. Commitment to the PREVENT agenda	I
E	B4. Commitment to professional standards	I
E	B5. Commitment to restorative practice approaches	I