

## Job Description

<b>Job Title:</b>	Production Chef Level 2
<b>Location:</b>	Printworks Campus Leeds City College
<b>Salary:</b>	Apprentice salary-
<b>Reports to:</b>	Food Services Manager
<b>Staff responsibilities:</b>	<b>The role will work within the team at Printworks Kitchen &amp; Bar, 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.</b>
<b>Working hours:</b>	37 FTE
<b>Probation period:</b>	6 Months subject to periodic reviews
<b>Safeguarding:</b>	All posts are subject to an enhanced Disclosure and Barring Service check.
<b>Date of compilation:</b>	May 2022

### CORE RESPONSIBILITIES:

- To work effectively within a team
- To promote the values of the college
- To promote a can do, welcoming and professional attitude

### DEPARTMENTAL 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

#### **GROUP/COLLEGE RESPONSIBILITIES:**

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 and to participate in review and development schemes.

Comply with group safeguarding procedures, including the promotion of the welfare of children and vulnerable adults studying at the college and commitment to the college child protection policy.

Comply with all policies and procedures

Reflect on and maintain knowledge of educational/professional research to develop evidence-based practice

Act with honesty and integrity to maintain high standards of ethics and professional standards.

Manage and promote restorative practice approaches and the strengthening of relationships.

Comply with all legislative and regulatory requirements.

Promote a positive image of Luminate Education Group.

Embody the values:

- Aspirational with heart
- Down to earth with huge ambition
- High performing with soul
- Everyone together, while championing the individual

Any other duties commensurate with the level of the post, which may be required from time to time.

## Person Specification

<b>Job Title:</b>	Production Chef Level 2
<b>Department</b>	<b>Retail operations</b>

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 & Attainments		
Essential (E) Desirable (D)	Criteria	Method of assessment
(D)	Q1. English and Mathematics at level 2 or above	A/C
(D)	Q2. Relevant professional level 1 qualification	A/C
(D)	Q3. Basic Food Hygiene Certificate	A/C
(E)	Q4 Willingness to work towards and achieve any job related / specialist qualification.	A/C
Experience & Knowledge		
Essential (E) Desirable (D)	Criteria	Method of assessment
(D)	EK1. Experience and knowledge of working within the Hospitality Sector	A
(D)	EK2. Experience of dealing/ serving with customers	A/I

(D)	EK3. Experience of working positively with young people and adults	A/I
(D)	EK4. Ability to follow instructions and guidance given by the chef manager	A/I
(D)	EK5. Ability to follow food hygiene systems and monitor due diligence records	A/I
<b>Skills &amp; Competencies</b>		
<b>Essential (E) Desirable (D)</b>	<b>Criteria</b>	<b>Method of assessment</b>
(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
<b>Behavioural, Values &amp; Ethos</b>		
<b>Essential (E) Desirable (D)</b>	<b>Criteria</b>	<b>Method of assessment</b>
E	Support and promotion of equality, diversity and inclusion	I
E	Promotion of a safe environment for children, young people and vulnerable adults to learn in	I
E	Commitment to the PREVENT agenda	I
E	Commitment to professional standards	I
E	Commitment to restorative practice approaches	I