

DENBIGHSHIRE COUNTY COUNCIL JOB DESCRIPTION

Job Title:	Assistant Chef
Grade:	3 (subject to Validation Panel)
Service:	Facilities, Assets & Housing
Service Area:	1891 Restaurant & Bar
Responsible to:	Head Chef
Job ID Number / Date Issued:	03304

Job Purpose

To assist the Head Chef and Sous Chef in all aspects of service at 1891 Restaurant and work closely with the Front of House staff to ensure excellent customer satisfaction. The role will be predominantly based at Rhyl Pavilion.

Principal Accountabilities and Responsibilities

- Assist the Head Chef and Sous Chef in creating high quality, sweet and savoury dishes to an exceptional standard, in keeping with an exclusive, high end restaurant.
- Work closely with Restaurant and Bar Supervisors, and their teams to ensure excellent levels of customer satisfaction.
- Ensure compliance with all food safety and health and safety legislation including the maintenance of clean food preparation and storage areas.
- To ensure the safety of all persons within the kitchen premises in accordance with the normal operating procedures and the Health & Safety at Work Act.
- Contributing to the maintenance of stock levels from predetermined suppliers.
- Report all minor and major breakdowns of equipment/plant to the Head Chef, in order to facilitate swift and satisfactory repairs.
- Work efficiently and minimize waste working around proposed opening times.
- To be flexible, adaptable and willing to work on request at various sites, which could include other leisure facilities such as the North Wales Bowls Centre.
- To work under the direction of the Head Chef and the Operations Manager to implement any changes that will enhance the customer experience.

Resources/Equipment/Material

Report all equipment faults through to Head Chef.
All standard commercial kitchen equipment

Supervision/Management of People

n/a



Knowledge, Skills, Training and Experience

- The post holder should hold a Food Hygiene Certificate Level 2.
- Experienced in providing excellent food choices to a high standard in a restaurant, knowledge of kitchen hygiene and health and safety legislation.
- Excellent communication and creativity skills
- Ability to remain calm under pressure

Special Working Conditions

Occasional physical effort is required in lifting and moving bags of foodstuffs and equipment, and containers of prepared food. Working conditions are generally good but subject to heat, steam and odours. Working shift pattern includes evenings and weekends.

Employment Checks/ Specific Requirements

2 References, Right to work in the UK evidence, pre-employment medical questionnaire, qualifications evidence

Vision/Context

The post holder will be expected to provide high quality food in a cost effective manner and in a clean and safe environment, and will be expected to work closely with the Head Chef, bar and restaurant teams to promote and develop the business.

DENBIGHSHIRE COUNTY COUNCIL PERSON SPECIFICATION

The Person Specification sets out the skills, knowledge and experience that are considered to be necessary to carry out the duties of the post effectively. It will be used in the short-listing and interview process for this post. You should demonstrate on your application form how you meet these criteria as you will only be shortlisted if you meet all of the essential criteria (and desirable criteria where applicable).

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<u>CRITERIA</u>	<u>ESSENTIAL</u>	<u>DESIRABLE</u>	<u>METHOD OF ASSESSMENT</u> Application Form / Interview / Presentation / References etc
1. EDUCATION & QUALIFICATIONS	Food Hygiene Certificate Level 2	Other catering or hospitality qualification	Application form / Interview
2. RELEVANT EXPERIENCE	Experience of working in a restaurant Experience of creating and preparing good quality meals, using fresh ingredients		Application form / Interview / Assessment
3. JOB RELATED KNOWLEDGE & SKILLS	Awareness of Food Safety and Health and Safety Legislation Ability to produce a wide variety of good quality food within budget	Knowledge of current markets trends	Application form / Interview / Assessment
4. PERSONAL QUALITIES	Excellent communication and interpersonal skills. Self-motivated with a good team ethic. Ability to work on own initiative and as part of a team Creative and passionate about delivering good quality food		Application form / Interview / Assessment
5. OTHER REQUIREMENTS	Empathy with the Welsh Language and Culture	Fluent in Welsh language	Application form