

Occombe Farm, Preston Down Road Paignton, Devon TQ3 1RN 01803 520 022 www.countryside-trust.org.uk

JOB DESCRIPTION – CHEF

TITLE:	Chef		
REPORTS TO:	Head Chef & Deputy Catering Manager		
SALARY:	Negotiable based on experience.		
HOURS:	37 hours. 5 days a week. Flexible shifts between the hours of 7.30am & 4pm, Mon to Fri and weekends.		
PRIMARY ROLE:	The successful candidate will report directly to the Head Chef and will be an integral part of our warm, friendly kitchen team. Key responsibilities include preparing high-quality, enticing dishes using fresh, locally sourced ingredients. This includes cooking breakfast items and preparing selections from our lunch menu. The role also demands a strong commitment to health and safety, with particular attention to managing allergens, maintaining food hygiene standards, and safely handling kitchen equipment.		
MAIN RESPONSIBILITIES:	 Responsible for providing a timely and efficient food service to visitors. Prepare and cook all foods, maintaining consistency of food production and EHO standards, including for functions. Maintain the smooth running of the kitchen service adhering to all Food Hygiene, Food Safety and Health & Safety Legislation. Complete food hygiene and HACCP registration related paperwork is filled in correctly and any compliance issues are raised with the Head Chef, Catering Team Leaders or Deputy Catering Manager. Follow allergen and food labelling guidelines and update these when changes to menu or supplier is made. Assist with menu development, providing a menu that matches the demands of the Café space and catering outlets. Advise the Head Chef, Catering Team Leaders or Deputy Catering Manager on stock controls, maintain stock rotation and keeping wastage to a minimum. Check all equipment regularly and report any malfunctions to the Head Chef, Catering Team Leaders or Deputy Catering Manager. Maintain a clean and tidy kitchen. Order stock as directed by the Head Chef, Catering Team Leaders or Deputy Catering Manager. Receive, check, sign for and put stock away, following Food Safety guidelines. Assist with monthly stocktakes. Deal with the public in a friendly, courteous and professional manner. Cover the Head Chef in their absence, operationally running the kitchen. Adopt flexible working practices with regard to rotas and hours as necessary to maintain acceptable standards of operation. 		

 Implement health and safety requirements and follow the company safe systems of work and other relevant policies and procedures. Provide a positive visitor experience to all visitors. Use all internal communications platforms to keep up to date with TCCT news. Carry out additional relevant duties as required by my line manager and any member of the Senior Team 	s)
---	----

TORBAY COAST AND COUNTRYSIDE TRUST

Person Specification CHEF

	ESSENTIAL	DESIRABLE
QUALIFICATIONS	NVQ Level 3 Chef Qualification Level 2 Food Safety	Level 3 Food Safety
EXPERIENCE	2 years in a similar position	
KNOWLEDGE & SKILLS	Knife skills General chef produce knowledge	
DISPOSITION	Personable and friendly with a flexible approach to work. You will have a passion for inspiring people and delighting our visitors. With a "can-do" attitude. You will act as an ambassador for Occombe Farm.	Bring new ideas to enhance menus and save wastage