



JOB DESCRIPTION

JOB TITLE:	Trainee Chef	REFERENCE:	TC0526
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OVERALL PURPOSE OF THE ROLE:

To assist with the day-to-day operations of a kitchen preparing ingredients, maintaining cleanliness and following instructions from the Lead Chef.

MAIN TASKS

The role holder is required to:

1. Produce and present dishes in a uniform fashion maintaining the set standards of high quality and consistency during busy service.
2. Prepare raw ingredients as instructed by the Lead Chef.
3. Be aware of all appropriate Food Hygiene, Health and Safety, COSHH and fire regulations.
4. Learn and understand the set standards for all recipes, service systems and storage procedures.
5. Maintain operational procedures including practices stipulated by Environmental Health.
6. Ensure that all equipment is maintained in a clean and operational state in line with the set cleaning programme.
7. Utilise time effectively and make every effort to support other members of the kitchen staff.
8. Be aware of the stock, delivery, and rotation systems and to help implement these as required.
9. Undertake any training as deemed appropriate.
10. Use initiative and to accept responsibility to work unsupervised when necessary.
11. Maintain a high standard of personal hygiene and professional appearance.
12. Work flexibly which includes working varied day, evening and weekend shifts week to week as and when required.
13. Work mandatory shifts over busy events or festivals as and when required to do so by the Lead Chef.

This list is not exhaustive. The organisation is changing all the time and your duties may be amended. There may also be occasions where you are required to undertake additional tasks as necessary to meet the needs of the business.

PERSON SPECIFICATION

JOB TITLE:	Trainee Chef
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We welcome and encourage applications from anyone who can demonstrate how they meet the criteria for the role. We especially welcome and encourage applications from people with backgrounds currently underrepresented in our organisation, particularly those who are Black, Brown or minoritised, who are LGBTQ+, or who are disabled. If you would like the selection panel to know you are from a background currently underrepresented at Brewery Arts, please tell us in your Personal Statement in the Job Application Form.

QUALIFICATIONS & WORK EXPERIENCE	
• Level 2 Catering qualification	• Desirable
• Experience in a catering environment	• Desirable
• Working knowledge of Health & Safety issues relating to food hygiene and kitchen environment	• Desirable
SKILLS	
• Knowledge of cooking skills	• Desirable
• An understanding of produce and ingredients	• Essential
• Excellent communication skills	• Essential
• Excellent organisational skills	• Essential
PERSONAL QUALITIES	
• A passion for food!	• Essential
• Commitment to personal and professional development with a willingness to learn new skills	• Essential
• Ability to work under pressure, multi-task, work to strict deadlines and complete tasks sometimes with conflicting demands	• Essential
• Ability to work well on own initiative and co-operatively as part of a team	• Essential
• Excellent time keeping skills, conscientious and punctual	• Essential
• A keen eye for detail	• Essential
• Ability to be flexible and respond to changing situations	• Essential
OTHER REQUIREMENTS	
• The role is physically demanding with a need to be able to stand for long periods, work in a small kitchen, move objects and bend is essential	• Essential
• Flexibility and availability to work varied shifts including evenings, weekends and festival weekends	• Essential
• Over our January closure week, mandatory booking of holiday will be required	• Essential
• First aid certificate or willingness to obtain one	• Desirable

TERMS & CONDITIONS

JOB TITLE:	Trainee Chef
Contract:	Permanent
Pay:	£13.02 per hour (FTE £27,100)
Hours:	12 hours per week (excluding lunch breaks) Evenings and weekends essential
Reports to:	Lead Chef
Responsible for:	N/A
Age Limitation:	N/A
Notice Period:	4 weeks
Holiday Entitlement:	Permanent - 6 weeks' holiday per annum, rising to 7 weeks after 3 years' continuous service Entitlement is inclusive of compulsory closure days announced each year. Other bank holidays are considered normal working days; therefore, they are not in addition to annual leave entitlement.
Pension:	The Company operates a pension plan in compliance with the employer pension duties under the Pensions Act 2008. Depending on your age and earnings, you may automatically be entered into the Group Personal Pension Plan and contributions are matched by the company in line with the regulations.
Discretionary Benefits:	<ul style="list-style-type: none"> • Complimentary tickets for events and cinema for staff + one can be requested (conditions apply and if the event sells out complimentary tickets are not available). • Discount on food in our catering outlets for staff + one. • A parking permit is given to staff to be used while at work.
Union:	An agreement governing pay and terms and conditions of employment exists between the Kendal Brewery Arts Centre Trust Ltd and the Broadcasting, Entertainment, Communications and Theatre Union, and provides for the settlement of disputes between workers and management. One of its provisions is the agreement by management to recommend non-union members to join.