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Sous Chef – Somerset

Description

Job Description: Sous Chef

Reports to: Head Chef

Location: Elliscombe House, Wincanton

Salary: £25,000

Set in 7 acres of garden, Elliscombe House has been completely refurbished to a high standard. The new owners are seeking experienced & dedicated staff to become part of an outstanding team providing the highest level of support & compassionate care to residents.

Job Purpose

To provide a high quality catering and dining experience to all residents, guests and visitors. To ensure that all catering areas are maintained in a hygienic, clean and safe standard. To follow the operational procedures of the kitchen.

Duties and Responsibilities

Regulation and Legislation

1. Comply with company policy in terms of Food Safety and Health and Safety, completing and storing all records as outlined in the Assured Safe Catering policy
2. Ensure personal mandatory training is up to date

Operational Standards

1. Follow a 4 week rota, developed by the Head Chef
2. Prepare simple meals i.e vegetables and salad items for service under the direction of the chef. Prepare ancillary items for service such as bread rolls and drinks
3. Ensure dining areas are clean, tidy and attractively presented. Prepare dining areas for all meals including laying tables with clean and polished cutlery, glassware and condiments, in line with the Ellie Group standards
4. Serve food to residents in dining areas during meal times
5. Prepare beverage trolleys in line with operational standards

Hiring organization

Osa Healthcare Recruitment

Employment Type

Full-time

Job Location

BA9 8EA, Wincanton

Base Salary

£ 23,000 - £ 25,000

Date posted

March 8, 2021

6. Prepare and deliver meal trays to residents rooms, the lay up of the trays will be in line with the Ellie Group standards
7. Prepare and deliver beverage trays to residents, relatives and guests or to offices/meetings
8. Collect trays and dirty crockery from residents rooms, lounges, and other areas and return to the kitchen
9. Wash dishes by hand or place them in the dishwasher. Wash pots, pans and trays. Store clean items neatly and safely to minimise breakages
10. Sweep and mop kitchen floors, keeping them free from grease and spillages at all times. Wash worktables, walls and kitchen equipment and appliances in accordance with cleaning schedules. Sign off cleaning schedule on completed tasks
11. Transfer supplies and equipment between storage and work areas
12. Operate all kitchen equipment within competence safely and in accordance with instructions. Report defects and withdraw from use immediately
13. Segregate and remove rubbish and place it in designated containers
14. Put supplies away in the correct place and lock store rooms and cupboards. Leave kitchen tidy, clean and secure
15. Ensure that a high standard of cleanliness is maintained in the main and satellite kitchens

General

1. Adhere to the local safeguarding policy and follow Duty of Candour requirements
2. Talk to residents on a daily basis
3. Participate in resident of the day as directed by the General Manager

Working conditions

- Bank holiday & weekend working
- Work hands on alongside team members when staff shortages occur, irrespective of shift patterns or days of the week