

CHEFS FULL & PART-TIME ROLES

Anyone working in the kitchen at Macknade Fine Foods should demonstrate a love and genuine interest for food from around the world and the desire to work with wonderfully fresh and high quality produce, sourced from within the store itself. Working within a small team, we actively encourage ideas and innovation.

Previous professional kitchen experience is preferred, but the love of food and ability to work creatively with it is essential. The post holder will combine acute attention to detail and a passion for the high standard of produce that we are proud to offer, as well as excellent communication skills and customer service.

Macknade is at a very exciting stage whilst we put together the structure to take us forward through the next phase in our growth. Macknade will encourage and support, enabling the candidate to carve a progressive path within the business and in their career.

This is an all-encompassing role in a company that has huge potential and which offers great opportunities for future career development. We expect all our team to demonstrate Pride and Ownership in their role.

Roles, Responsibility and Function

Your role as a chef or kitchen assistant in our kitchen is extremely important to our success and to the reputation of Macknade Fine Foods. Working in tandem with the already established kitchen brigade and ultimately the café Manager, you will have a minimum level of food hygiene certification and fully understand your roll within the kitchen team.

Your speed and efficiency are imperative to the smooth operation of the kitchen and the satisfaction of our guests. You will have access to high quality products and the necessary tools and equipment to complete your daily duties.

General Responsibility

- Preparation and delivery of menu showcasing the variety of produce for which we are known.
- Responsibility for the production of a consistently high standard of food prepared in the kitchen.
- Comply constantly with our standard portion sizes, cooking methods, quality standards, kitchen rules, policies and procedures.
- Stock and maintain sufficient levels of food products and any advanced preparation to ensure a smooth service period.
- Adhere to and maintain an excellent hygienic working environment, meeting all health and safety legislation.
- Work closely with the deli and shop to maximise the use of seasonal products and short date items to minimise wastage levels.
- Handle, store and rotate all products properly in line with company policy
- Close the kitchen properly and follow the closing check list. Assist others in the closing of the kitchen and café.
- Attend all scheduled employee meetings and bring suggestions for improvements.
- Perform other duties as requested by the Head Chef and senior management.

Food Hygiene

- Maintain efficient HACCP system and log, as well as all other food hygiene and health and safety procedures.
- Ensure the highest standards of hygiene are achieved in the kitchen and maintained at all times.
- Ensure equipment and preparation area is left clean, tidy and secure at the end of each working day and this is recorded in a HACCP log.
- Ensure all Health and Safety guidelines are followed and that all the appropriate safety protection clothing and equipment that has been provided is worn and used at all times.

- Be accountable for the kitchen HACCP procedures and ensure these are carried out, monitored and recorded correctly throughout the kitchen.
- Be prepared to accommodate the Trading Standards Officer and EHO on routine spot checks carried out throughout the year.
- Ensure all staff adhere to the Macknade Fine Foods Health and Safety guidelines.

Key Skills

- Excellent cooking skills and previous relevant experience.
- Genuine interest and love for food and our business.
- Attention to detail, organised and methodical.
- Team oriented, committed, proactive and flexible.
- Able to understand Macknade Fine Food's processes and procedures.
- Honest, discreet and trustworthy.
- Personable, positive, welcoming and good sense of humour.
- Able to ensure excellent health & safety and food hygiene practices.

General Requirements

In addition to the above, there are some general requirements that apply to all roles within the company

- Participation in staff meetings as required.
- Participation in personal development and review schemes.
- Participation in any relevant quality assurance systems
- All duties must be carried out to comply with:
 - Notification of accidents and other health and safety requirements.
 - Statutory legislation, in particular the Health and Hygiene regulations.
 - Fire precautions.

Hours of Work

Full time hours "as required with a minimum of 45 hours a week, including weekends and bank holidays as agreed on the rota.

Part time hours are based on a minimum of 25 hours per week.

Café opening hours are 9am – 5pm; however regular early mornings and occasional evening work is required. Full time employees are entitled to 28 days holiday per year, including bank holidays. Part time employees will be entitled to holiday on a pro-rata basis.