

Job Title: Weekend Breakfast Chef

Purpose of job: To cook to a consistently high standards as detailed by the Chef. To always practise safe and professional working methods.

Responsible to: Head Chef / Sous Chef

Hours of Work: Friday 05.30am -12.00pm

Saturday 06.30am -12:00/15:00 (as required)

Sunday 06.30am -12:00/15:00 (as required)

Liaison with: All employees and management

Job Description:

- To consistently maintain an agreed high level of food production.
- To report for duty in good time, clean tidy and wearing the correct uniform.
- Ensure that all food standards are followed as directed by the Head Chef.
- To comply with all aspects of the food handlers guide.
- To maintain a high standards of kitchen cleanliness within your section
- Ensure there is minimum wastage within the kitchen.
- Develop a close working relationship with all hotel departments.
- Ensure an understanding of product knowledge is maintained and communicate to all relevant kitchen and service personnel.
- React quickly and helpfully to service staff when handling food service issues or guest complaints.
- To comply with all policies and procedures as written in staff handbook.
- To maintain the Breakfast Buffet at all times.
- To assist other chef's with lunch preparation.

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