

JOB DESCRIPTION – CHEF

PURPOSE OF THE JOB

Preparing, cooking and presenting high quality food in a fast-paced environment.

Regardless of the task in hand, together at Continuum we will have fun and make money – in that order!

KEY ACCOUNTABILITIES

- All duties and responsibilities must be carried out in compliance with statutory and Company Health and Safety; COSHH and Food Hygiene regulations.
- Carry out daily food preparation in a time efficient manner.
- Ensure that the highest standards of food quality and presentation are maintained at all times.
- Perform all cleaning and kitchen tasks to appropriate Health and Safety and Food Safety standards.
- Maintain the overall presentation of the catering areas.
- Checking and safely storing deliveries in line with Continuum Attractions and statutory Food Hygiene standards.
- Daily and deep cleaning as required in line with cleaning policy.
- Working to budgeted food costs.
- Maintain a high level of personal hygiene and presentation within the work place at all times.
- Directly report any incidents, which may affect the safety of other team members or of guests.
- Undertake departmental and site training as and when required, including regular practice of fire evacuation procedures and food/health and safety training.
- Ensure that all guests to the attraction receive the highest level of guest engagement at all times.

This job description is not exhaustive and other duties or tasks may be required as specified from time to time in accordance with the job role

ATTRACTION/OFFICE SPECIFIC REQUIREMENTS

