

CHEF

WHAT ARE THE MAIN TASKS?

The kitchen staff prepare all the food for the hospital site, including the patients and food for the restaurant. you will ensuring the kitchen is clean and tidy at all times in keep with our 5 star food hygiene rating!

- Cleaning
- Rubbish Disposal
- Prepare food
- complying with food standards and regulations
- working with industrial sized equipment

WHAT SKILLS DO I NEED?

- Organisational skills
- Great time keeping
- Be able to work as part of a large busy team
- Be able to work on own initiative
- Ability to lift heavy goods
- Standing for long hours at a time
- Knowledge of food hygiene
- Ability to take directions from head chef

WHAT ARE THE BENEFITS?

- Flexible working,
- 27-33 days annual leave plus bank holidays
- NHS Pension Scheme,
- Gym discounts,
- Free eye tests and health checks,
- Free bicycle loan scheme,
- Salary sacrifice cars, holidays, bikes and home electronics,
- Employee Assistance Programme - 24/7 confidential advice service for anxiety, bereavement, stress, relationships, finances, and more.

HOW CAN I PROGRES?

There are opportunities to progress to other roles in catering or other department, we have recently had successful member of staff completing their Chefs Level 2 apprenticeship

Have a question?

Call or email Jamie Beaumont, Catering Manager

0161 922 4057

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