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Chef Job Description

Weekly Hours – 25 progressing to 30 hours once trained, start time 8.30am, Monday to Friday

Salary – Meets the Real Living Wage

This position is to work alongside the Main chef / kitchen manager in a busy kitchen, but also alone at times.

You would be expected to work as a member of a team, covering all aspects of the kitchen, from food safety to washing up.

Food preparation includes washing, peeling, chopping, cutting and cooking foodstuffs and helping to prepare meals, but in addition, you would be expected to plate up meals for the café and takeaway to a high standard.

General kitchen tasks include food preparation, washing up, disposal of rubbish, cleaning the food preparation equipment, floors and other kitchen tools or areas.

All training will be given while working, but you will be required to take two online training courses; Allergens & allergies and Food Safety Level 2. These two courses will have a small test at the end of them and will gain you a certificate.

In addition, you will be trained in the computer work associated with the daily recording of the kitchen

Other tasks will include, but not limited to:

- Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales
- Study each recipe and gather all necessary ingredients
- Cook food in a timely manner
- Delegate tasks to volunteers
- Ensure appealing plate presentation
- Assist the main chef as needed
- Monitor food stock and inform main chef of low stocks
- Check freshness of food and discard out-of-date items
- Experiment with recipes and suggest new ingredients
- Ensure compliance with all health and safety regulations within the kitchen area

As we work in a vulnerable environment, you must ensure that Vulnerable Adults procedures are followed at all times as well as ensuring that all relevant Health and Safety measures, GDPR procedures, Equal Opportunities objectives, and anti-discriminatory practices are implemented and adhered to.