

Job Description

Date:	August 2023
Job title:	Junior Chef - Full Time
Reporting to:	General Manager
Working with:	General Manager and wider Mansion Bar and Cafe staff
Date:	August 2023
Salary:	£12 p/h + service charge
Holiday:	Pro rata based on 28 days per annum FTE including bank holidays

Objective:	<p>Copeland Enterprises Ltd is the food and beverage arm of Copeland, a cultural place making and workspace provider and curator. We have two sites that supply food and beverage and we are looking for a motivated and creative Junior Chef to work alongside our General Manager to help shape and implement a simple and consistent breakfast and lunch menu - producing a good quality offering for dine-in and takeaway at our cafe bar in Beckenham Place Park.</p>
Key accountabilities:	<ul style="list-style-type: none"> ● Work with the General Manager to create a seasonal breakfast and lunch offering. ● Work with current suppliers to source the best quality ingredients for our menu, as well as fostering new relationships with quality local suppliers. ● Complete weekly kitchen orders with the assistance of the General Manager working from par levels on key lines and footfall forecasts. ● Maintain good stock rotation to reduce wastage. ● Work to a high standard of cleanliness and food safety. ● Weekly deep cleaning tasks. ● Make sure all fridge and freezer temperatures are recorded accurately. Daily checklists are completed and signed. ● Ensure our menu is available at all times throughout the week for both dining in and take away. ● Organise work week to prep ahead of time for our busy weekend rushes. ● Communicate with General Manager at the start and end of each week to monitor booking levels. ● Other ad hoc duties.
Education & experience:	<ul style="list-style-type: none"> ● At least 1 year experience working in a similar role ● Level 2 Food Safety Qualification

	<ul style="list-style-type: none"> ● Level 2 Health and Safety ● Previous experience catering to a high volume of people
Person specification:	<ul style="list-style-type: none"> ● Being passionate about food is a must. You understand seasonality and how to get the most out of your produce. ● You work to a very high standard, ensuring cleanliness of the kitchen is maintained at all times and the quality of the menu is consistent. You take pride in your food, your kitchen and your equipment. ● Basic knowledge of South East London local suppliers ● Ability to prepare, cook and plate simple dishes e.g. breakfast pots, soups, stews and salads. ● Can work autonomously and manage time effectively so inventory orders are fulfilled and the menu is always available.
Benefits:	<ul style="list-style-type: none"> ● Opportunity to run your own small kitchen. ● To get creative and bring your menu ideas to fruition. ● Picturesque location - Georgian mansion in a large park. ● Work/life balance - primarily daytime shifts from 8:30am-6pm. ● 0.7% of TRONC