



CHEF

Folkestone Care Centre, Folkestone

£ competitive + benefits

Job Types: Full-time, Contract, Permanent

CALLING ALL CHEFS!!!

Are you looking to work within a reliable and secure industry?

Are you looking to no longer work unsociable hours?

Are you passionate about your expertise and career?

Are you looking to work within an essential and valued service?

Reporting to the Head Chef, the Chef is responsible for ensuring high quality of food service and meal preparation within the home.

The Chef will work as part of the catering team working closely with the other service teams ensuring the highest service standards are achieved.

JOB SPECIFIC RESPONSIBILITIES

Duties

- Responsibility for delivering catering services within the home.
- Ensure that all regulatory and statutory requirements are met and company policies and procedures are to.
- Ensure reporting relating to the catering, are completed accurately and on time.
- Support the Head Chef with the stock control of crockery, cutlery and glassware.

- Ensure the catering adhered services and residential dining experience is of the highest standard and quality.
- Promote choice and dignity to the residents of the home with the services we provide.
- Ensure the nutritional content of the meals provided cater for the dietary needs of all residents.
- Ensure the audits for the kitchen are completed and fed back to the team
- Liaise with residents to ensure they are happy with the food and beverages being delivered within the home.
- Work closely with the Head Chef to ensure quality standards are met.
- Ensure that requirements of the Food Safety Manual, Health and Safety Manual and Meal policies requirements are met.
- To actively engage with residents in conversation and meaningful occupation related to their lifestyle choices at a level and pace that values the individual and respects their dignity and communication differences.



Folkestone

Care Centre

- To respond in a timely way to residents who are distressed (calling out, calling for help, knocking or making noises that suggest the need for support) or seek assistance if you feel unable to respond appropriately.

Qualifications/Education

- NVQ level 2 in Food Hygiene (**Desirable**)
- Experience
- Minimum of two years catering background
- Experience working within a kitchen environment
- Health & Safety knowledge in a busy working environment
- Proven track record in a care home environment delivering quality services

(Desirable)Skills/Knowledge

- Excellent written, non-verbal and verbal communication skills
- Knowledge of and competence in Microsoft Office applications and Windows based operating environments – Excel, Word, Outlook, Explorer etc

Personal Qualities

- Reliable and punctual
- Able to adapt to change
- Approachable
- Confident
- Diplomatic
- Enthusiastic
- Flexible
- Influencing skills
- Listening skills
- Negotiating skills
- Patient
- Positive attitude
- Self-motivator
- Flexible approach to working hours - able to work occasionally outside of normal hours.
- Ability to promote a professional image for the company at all times
- Ability to travel to other homes where needed for training / support
- Able to adapt to the Opus Care culture



Reference ID: FOLKESTONE CARE CENTRE

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Salary: From £10.75 per hour

Benefits:

- Discounted or free food
- Flexible schedule
- On-site parking

Schedule:

- 10 hour shift
- 8 hour shift
- Day shift
- Weekends

COVID-19 considerations:

COVID-19 considerations:

COVID-19 FREE ENVIRONMENT

CARE HOME SETTING

COVID-19 TEST REQUIRED BEFORE COMMENCING EMPLOYMENT

Experience:

- Chef: 1 year (preferred)

Work remotely:

- No