

- Put effort in optimising the cooking process with attention to speed and quality.
- Enforce strict Health and hygiene standards
- Applies knowledge of all standards, procedures and policies related to food preparation, receiving, storing and cleanliness.
- Operates and maintains all kitchen equipment and reports any malfunctioning
- Checks expiry dates and proper storage of food items

Communication

Responsibilities

- Seamless daily communication with our Head Chef and Sous Chef as required for same day bookings.
- Proactively communicate to handover with the Head Chef/Sous Chef/Food & Beverage Manager and /or Kitchen Team with any relevant information from your working day.
- Collaborate with the Head Chef/Sous Chef when creating menus

Groups

Responsibilities

- Being prepared at the start of your working day, fully understanding any group bookings that will be arriving, and their specific needs enabling excellent customer service
- Being fully conversant with all group menu options.

Health & Safety

Responsibilities

- Fully understanding and implementing the specific controls regarding food allergens
- Actively question any unsafe working practices and provide operational improvements
- Report any risks, hazards, near misses or accidents to your line manager and in writing via our Snowplanet Communication App.
- Know what to do in the case of emergency.

Other

Responsibilities

- Maintain a clean and tidy and safe working environment, demonstrating consistently high standards
- Responsible of the supervision of junior chefs
- Participate in training, learning activities and professional development as required.
- Comply with all Snowplanet company policies and procedures
- Perform any other duties as requested within your range of competency by Snowplanet

Relationships

You will be responsible for developing and maintaining key relationships, including:

Internal

- Food and Beverage Manager
- Head/Sous Chefs
- Kitchen Team

External

- Guests/Customers
- Contractors
- Visitors

- Restaurant Team

- Suppliers

Reports to:

Head Chef

Key Reports:

N/A

Key Qualities:

- Organised
- Clear communicator
- Great listener
- Superior stock control skills
- Flexibility
- Works proactively under own initiative
- A good work ethic
- Works well with others
- Willing to go the extra mile
- Empathy, patience and consistency
- Adaptable
- Ability to work nights and weekends
- Professionalism