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| Job Title | Chef | 1. **Job Description Date**
 | March 2023 |
| Department/Team |  Facilities/Catering | 1. **Reports to**
 | Head CHef |
| 1. **Context**
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| The Royal Hospital Chelsea is a historic institution providing sheltered accommodation (Long Wards) and full nursing care where necessary (the Margaret Thatcher Infirmary) for some 300 retired soldiers, known as In-Pensioners. It ensures Army veterans are provided with the support and comradeship they need in recognition of their service to the Nation and safeguards their historic home for the veterans of tomorrow.The role holder is expected to lead by example in demonstrating the Royal Hospital Values:* Nurture Belonging – unite through comradeship.
* Respect Individuals – listen and act.
* Encourage Pride – commit to high standards.
* Enjoy Life – make people smile.

All roles within the Royal Hospital Chelsea (RHC) have an integral part to play in contributing to the achievement of the Hospital’s Strategy and Vision. |
| **6. Role Purpose:**  |
| The Chef is responsible to the Head Chef or Sous Chef for carrying out all catering duties as directed in order to provide meals at the correct times and to a high standard. |
| **7. Principal Accountabilities: 8-10 outcomes**  |
| **Principal Tasks*** To prepare, cook and serve meals for In-Pensioners and Guests, in the Great Hall and MTI using all equipment and machinery provided for this purpose
* To work in the Kitchen, Larder and Pastry Departments as detailed by the Chef Manager, Head Chef, Sous Chef or the Head of Catering.
* To correctly recover leftover food and re-use it on instruction from the Head Chef on duty.
* To practice good food hygiene procedures and practices.
* To check the temperature of hot foods during cooking and again during service.
* To ensure cold foods are kept at the right temperature when not in use.
* To prepare, cook and serve special lunches when required.
* To prepare, cook and serve food for functions/events in the Great Hall, Council Chambers and Infirmary, when required.
* Prepare, cook and serve barbecues when required.
* Identify breakages and faults to equipment and report them to Management immediately.
* Perform any other duties deemed necessary for the smooth and efficient running of the Kitchen.
* To make sure that work area is free of hazards and comply with all Health & Safety regulations.
* To take responsibility for own Health & Safety and for that of those affected by the post holder’s acts or omissions.
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| **8.Leadership expectations** |
| The role holder is expected to: |
| **9.Skills Knowledge and Experience** |
| **Essential Skills*** Good and effective communication skills
* Advanced knowledge of culinary, baking and pastry techniques
* Good leadership skills and interpersonal skills, with the ability to work effectively in a team
* Ability to remain calm and undertake various tasks
* Excellent time management abilities

**Desirable Skills** |
| **Knowledge and Experience*** Proven work experience as a Chef
* Up-to-date knowledge of cooking techniques and recipes
* Hands-on experience with various kitchen equipment (e.g. grillers and pasta makers)
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| **Competences**  |
| **Qualifications:*** NVQ 2 or equivalent in Catering.

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| 1. **Agreement**: I have reviewed this Job Description and confirm it accurately reflects the role.
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| **Line Manager**…………………………………… **Date** …………….…**Employee**……….……………………................... **Date** ………………. |

Note: All RHC employees are expected to be flexible in undertaking the duties and responsibilities for their role and may be asked to perform other duties, which reasonably correspond to the general character of their role and their level of responsibility.