



Job Title	Chef	Job Description Date	October 2026
Department/Team	Facilities/Catering	Reports to	Head Chef
Context			
Founded in 1682, the Royal Hospital Chelsea is a retirement community for around 300 army veterans, known as the Chelsea Pensioners, drawn from every corner of the United Kingdom. Based in the heart of London, it is a special place defined by community and service. We are looking for people who enjoy working with others and take pride in making a positive difference. You will lead by example and help create a welcoming, inclusive environment for everyone who lives and works here. Our values guide everything we do: • Nurture Belonging – bringing people together through comradeship • Respect Individuals – listening carefully and responding with care • Encourage Pride – doing things well and to a high standard • Enjoy Life – sharing warmth, positivity, and the occasional smile As a charity that relies on the generosity of others to support those who live here, every role at the Royal Hospital Chelsea matters. Whatever your position, you will help deliver our vision and contribute to a place people are proud to be part of.			
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.			
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.			
Leadership expectations			
The role holder is expected to:			



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)

Competences

Qualifications:

- NVQ 2 or equivalent in Catering.

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.