



B R O O M E

P A R K H O T E L

Breakfast Chef

Full Time

£8 - £8.50 per hour

To control all aspects of your area of the kitchen operation. To control all aspects of the production of meals within budgetary guidelines and to comply with the head chef, company and statutory regulations.

- To ensure the smooth running of the breakfast shift and to see that all areas of that section maintain the hotels standards.
- To cook any food consistently daily according to business requirements.
- To ensure all mise-en-place is finished on time and is of the highest possible standard
- To work to specifications regarding portion size, quantity and quality as stated in recipes, and to utilise the leftovers in various lunch dishes
- To provide fast service from kitchen to Room Service and lounge and fulfil any requests.
- To rotate stock in fridges daily and maintain consistency of product freshness, and use correct labels corresponding to that date
- To exercise professional discretion in regard to ordering and food wastage
- To report any equipment failure to the head chef and follow up accordingly
- To set high standards of personal hygiene
- To pass all information to following shift
- To keep section clean and tidy and sanitary.
- To notify the head chef of any accidents and log in accident/ injury book
- To maintain daily work lists to indicate which tasks must be done for each day
- To maintain good employee relations and motivate staff.
- Practice proper recycling procedures and kitchen energy management
- Accidents and sickness to be written in Accident Book according to Hotel Policy and Procedure and reported to the Head Chef daily.



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Person specification experience and skills:

- Food safety level 2 or similar qualifications.
- Apprenticeship as chef followed by position as junior cooks for at least 3 years in various sections of the kitchen:
- Knowledge of Health & Safety regulations
- Able to deal with minor problems arising during the course of the Service period.
- Able to motivate staff and have a good rapport with staff.

Key Personal Requirements:

- Excellent level of written and verbal English.
- Needs to demonstrate flexibility and co-operation and be open-minded to the views of others.
- Outstanding attention to detail.
- Immaculate personal presentation.

This role is 7am - 3pm 5 days out of seven. Weekend work and bank holidays as required, due to the remote location of the hotel your own transport will be required.

To apply please email your CV and covering letter to chef@broomepark.co.uk