

## Job Description

<b>Job title</b>	Restaurant Operations Chef Trainer
<b>School / department</b>	London College of Hospitality Tourism and Food Studies
<b>Grade</b>	5
<b>Line manager</b>	Operations Manager
<b>Responsible for</b>	

### Main purpose of the job

To facilitate the smooth running of the educational training restaurants to a high standard of food preparation, cooking and service.

To comply with all internal and external hospitality and catering UK legislation.

To train and develop students and apprentices according to the level of the course being undertaken and participate in assessing and recording data as required.

To meet and exceed customer expectations and to create a realistic, innovative and creative learning environment.

### Key areas of responsibility

- Manage the kitchen to provide a quality food product and service and meet customer requirements.
- Develop cost effective and sustainable menus which achieve teaching learning and assessment outcomes.
- Liaise with the Storekeeper to order food items from stores, effectively utilise produce and products, maintain food stock control and meet the LCHT sustainability objectives.
- Supervise students to prepare, cook and serve dishes according to course objectives.
- Adhere to current food hygiene and health and safety legislation ensuring the needs welfare of students, staff and customers.
- Maintain a high standard of cleanliness within the kitchen.
- Ensure equipment is used correctly and well maintained and all problems reported to management.

- Be actively involved in training, mentoring and assessment of students within the restaurant kitchens.
- Liaise and communicate with academic staff to ensure a high standard of curriculum delivery is maintained in the educational training restaurants.
- Assist students with their assignments, projects and competitions.
- Actively take part and assist operations staff in the organisation of functions, competitions and other commercial events.
- Support and assist the work of the operations team during student vacation periods.
- Keep up to date with industrial trends and practices.
- Perform any other duties and responsibilities that may be reasonably expected of this role.
- Any other duties required by management.
- Work within agreed financial boundaries

In addition to the above areas of responsibility the position maybe required to undertake any other reasonable duties relating to the broad scope of the position.

## Person Specification

Criteria	Essential	Desirable
<b>Qualifications and/or membership of professional bodies</b>	Degree in professional cookery, culinary arts or related field  Head Chef experience  Food safety level 2	Intermediate Food Hygiene Certificate or Level 3 in Food Safety  A1 Assessor Award
<b>Knowledge and experience</b>	Extensive experience of working within a team in a commercial kitchen	Understanding of current UK nutritional targets
<b>Specific skills to the job</b>	Excellent culinary skills  Knowledge and understanding of menu compilation, costing and sustainability	
<b>General skills</b>	Excellent communication skills both written and oral  Leadership skills	
<b>Other</b>	Presentable and professional appearance  Able to work under pressure  Able to meet deadlines	Willingness to contribute to Academy/College promotional and recruitment events  Required to work Saturdays during term time
<b>Disclosure and Barring Scheme</b>	This post requires an enhanced DBS check	

**Essential Criteria** are those, without which, a candidate would not be able to do the job. Applicants who have not clearly demonstrated in their application that they possess the essential requirements will normally be rejected at the shortlisting stage.

**Desirable Criteria** are those that would be useful for the post holder to possess and will be considered when more than one applicant meets the essential requirements.

