

JOB DESCRIPTION

Title:	Peripatetic Chef
Responsible to:	Catering Manager
Scope:	Abbeyfield The Dales Ltd.
Key objectives:	<ul style="list-style-type: none"> ▪ To travel to different services within Abbeyfield The Dales to provide quality catering to the residents in-line with the needs of the service. ▪ To be responsible for preparing and cooking healthy, appetising and well-presented meals for residents, based on planned menus within budgetary control ▪ Maintaining the cleanliness and good order of the kitchen and food storage areas. ▪ Together with the Manager and/or Head Chef, being responsible for Kitchen Assistants.
Main Tasks:	<ul style="list-style-type: none"> ▪ To prepare and cook lunch and teatime meals daily. ▪ To ensure that adequate stocks and supplies are in place, reporting deficiencies to the Catering Manager or ordering in the absence of same. ▪ To assist with the preparation and maintenance of menus. ▪ To maintain the kitchen rota. ▪ Assist as required with social functions that take place at the Home. ▪ Together with the Catering Manager, supervise hygiene in the kitchen and restaurant areas and ensure that all food preparation and storage areas, refrigerators, freezers, cooking appliances and other kitchen equipment meet the requirements of the Environmental Health Regulations, with respect to:- <ul style="list-style-type: none"> - Temperatures of refrigerators and freezers - Correct handling and storage of food - Correct rotation of stored foods - Hygiene of washing up machines and all food preparation areas - General cleanliness of the kitchen area, walls, floors, ceilings, windows, doors etc. ▪ Maintenance of all cutlery and china, both in the dining room and kitchen, and of all the preparation and cooking equipment in the kitchen. Reporting immediately to the Catering Manager any equipment that needs replacement or repair. ▪ To help the Catering Manager in the ordering of adequate provisions from agreed suppliers.
General Requirements:	<ul style="list-style-type: none"> ▪ To work extra hours to cover holidays and sickness, as and when required, including both Ilkley and Menston sites. ▪ To attend regular training as and when required by the Catering Manager.

	<ul style="list-style-type: none"> ▪ To attend staff meetings when appropriate and to be available for one to one sessions as agreed. ▪ To attend appropriate training and development sessions as agreed with the Catering Manager. ▪ To carry out any reasonable duties as requested by the Catering Manager. ▪ To be aware of and comply with safe working practices as laid down by the Health and Safety at Work Act. ▪ To uphold and promote equal opportunities in employment practice and service delivery. ▪ To be willing to cover the role of Kitchen Assistant as required by the needs of the service for absences at all Abbeyfield The Dales services. <p>The job description is not an exhaustive list of duties. Staff are expected to perform different tasks as necessitated by their changing role within the organisation and the overall needs of the business as directed by the management team.</p>
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CANDIDATE PROFILE	
Essential Requirements:	Desirable Requirements:
<ul style="list-style-type: none"> A. 2 Years of Experience B. Level 2 in Cookery C. Ability to work on own initiative and under pressure in a diverse and changing environment. D. Ability to effectively supervise individuals and a team E. Demonstrate an empathy an understanding of the needs of older people F. Ability to work to a high standard at all times G. Must be willing and able to travel between all Abbeyfield The Dales sites. 	<ul style="list-style-type: none"> A. Catering experience within a Care environment. B. Evidence of continuous professional development.