

# Bloomsbury Coffee House.

Job title:	FULL TIME CHEF
Reporting to:	General Manager
Hours a week:	35-40
Salary:	£9-£9.75 dependent on experience
Weekly shifts:	Weekdays and weekends
Essentials:	Level 2 food Hygiene Certificate

## **Food Preparation**

- Cook a full breakfast menu to order
- To prepare hot and cold dishes and cakes on a daily basis
- Pastry work
- Prepare sandwiches to order for afternoon service

## **Cleaning**

- Participate with the rest of the team washing up dishes
- Participate in the weekly cleaning schedule and ensure that it is completed
- Monitor the cleaning routine in all kitchen areas to ensure that the kitchen and all equipment is always clean, hazard free and in good working order

## **Health and Safety**

- Oversee the Health and Safety diary making sure it is filled in daily, report any hazards and note down further action/conclusions
- Maintain a high level of cleanliness of own work areas and ensure others are doing the same
- Assist with other kitchen duties as defined from time to time by the General Manager

## **Purchasing**

- Stocktaking and re-ordering for the coffee house on a daily/weekly basis taking into account any groups
- Receive deliveries of fresh produce and check quality and quantity and be confident in contacting suppliers with any problems that may arise
- Store delivered products in the correct way in line with current legislation

To apply for this role, please send your CV with a short cover email to [jobs@bloomsburycoffeehouse.co.uk](mailto:jobs@bloomsburycoffeehouse.co.uk)