



## **Chef – The View at Seaford Head**

### **JOB DESCRIPTION**

Responsible to: Head Chef

#### **Job purpose:**

To assist in the operation of the golf club kitchen services and catering facilities and to oversee the kitchen in the absence of the head chef.

#### **Duties to include, but not limited to:**

1. Assisting the Head Chef with any tasks required to ensure the smooth running of the kitchen and catering facilities within the venue.
2. Assist the Head Chef with communications between the kitchen staff and front of house staff.
3. Undertake stock control, ordering and menu planning, as required.
4. Ensure all Health & Safety and Hygiene requirements and standards are being upheld at all times.
5. To undertake any other tasks as required of you by your line manager.
6. Write rotas in conjunction with the head chef.
7. Ensure a degree of flexibility regarding your working hours, depending upon the needs of the business.
8. Deputise for the head chef in his absence and assume full control of the kitchen.
9. Review supplier costs on a regular basis and help to maintain gross profit margins.
10. Be proactive in driving the business forward.