

Charnwood: Leicestershire Scout and Guide International Camp

Role Description	Participation: Chef
Role Purpose:	To produce all required meals to enable the team to keep the staff fed The staff catering function is expected to cater for approx 400 staff members daily including served breakfast and evening meal and a “grab and go” lunch.
Appointed by:	Staff Catering Team Leader in conjunction with Participation Team Managers
Responsible to:	Staff Catering Team Leader / Participation Team Manager
Reporting to:	Staff Catering Team Leader
Responsible for:	N/A
Main Contacts:	Staff Catering Team Participation Team Staff customers Staff Bar team members with whom we will share some facilities Other Charnwood Teams as suppliers to the Staff Catering function
External Contacts:	Suppliers

Key Tasks:

- To ensure all diners enjoy a positive dining experience which enhances their enjoyment of the event and their ability to perform their role
- Working in the industrial kitchen with other chefs to deliver the meals
- Other tasks as delegated by Staff Catering Team Leader
- Any other job of a similar or related nature requested by the Camp Directors or CMT

Skills: able to;

- Ideally worked for a period of time in a professional catering environment as a chef
- Hold a valid food hygiene certificate
- Flexible – tasks can evolve and erupt
- Relish a challenge and cope with change

Attitude, Contribution and Commitment:

- There will be many challenges and asks beyond this role description. We need an attitude to make it happen, whatever it takes
- Team player
- Punctual with a Commitment to working the full hours of your daily shift. NB This is a full-time role which runs from 9am Friday 26/07/19 through to the morning of Sunday 04/08/19