

Job Description

Reports to: Café Cook
Responsible for: The Greedy Moose Cafe
Location: Hull Road, Woodmansey, Beverley



Summary

Provide a high-quality food experience to our guests
Maintain a clean, hygienic and well-presented kitchen, adhering to food safety procedures
Contribute to effective stock management to ensure the kitchen department achieves its revenue, profit and other performance targets

Standards

Always be punctual, reliable and adhere to the highest standards of organisation required by the company.
Take pride in your personal appearance and maintain the high standards of hygiene expected of those working in a food and beverage environment.
Be a proactive and committed member of the café team and maintaining a positive relationship with all other team members.
Work closely with the activities team to ensure you are kept up to date with all site information and events.

Customers

Ensure that service standards are consistently delivered, prepare and present food items in line with company standards.
Process guest orders efficiently and effectively, providing service to the highest standards at all times.
Ensure all guests are greeted in a friendly and courteous manner.
Respond to guest feedback quickly and efficiently.
Ensure all equipment is checked regularly, and maintained to the highest standard.

Management

Ensure all dishes are prepared to the correct specification.
Monitor stock levels and follow procedures for restocking, portion control and wastage monitoring.
Actively promote the sale of products and any forthcoming events.

Safety

Ensure you understand legislative requirements and are fully compliant, including health & safety, food safety, allergens.

Proactively anticipate potential safety hazards and be prepared to undertake any emergency actions necessary.

Be passionate about keeping yourself, other employees, our guests and the site safe at all times by making sure you understand and carry out your health and safety responsibilities. Let your manager know immediately if an accident does occur, or even if one is narrowly avoided to prevent further incidents happening in future.

Be fully aware of all emergency and evacuation procedures and take part in regular training to maintain up to date knowledge of these procedures.

Ensure that all food handling is performed in accordance with food handling guidance and environmental health regulations.

Ensure that all cleaning duties and tasks are carried out in accordance with health and safety working guidelines and procedures, including safe use of cleaning substances and materials in line with COSHH regulations.

Ensure all log books and checklists are kept up to date in accordance with standard operating procedures.

Key behaviours

A positive people person who is approachable to both guests and other team members.

Highly organised, structured approach to work, able to easily understand procedures and leads by example in following them. High attention to detail and a commitment to excellence.

Flexible and open minded to both creative changes and unexpected operational demands; a positive attitude that enjoys solving problems.

Willing to support any staff member complete any task at any level of the business if there is clear need in the moment - no task is beneath them.

Champion of the company values and guidelines.

Skills and training

Up to date working knowledge of Health and Safety Regulations and Food Safety standards.

Champion of the brand values and brand guidelines.

Food safety qualification.

Previous experience is a kitchen environment.

I have read and understood my responsibilities as outlined in this job description. I agree to perform to the best of my ability at all times during my employment with Let Loose!

Name of employee:

Signature:

Date: