

## **Job Role Summary:**

Working for The Beach Company is more than a job; it's a lifestyle! You'll be working hard, but the work is fun. The Beach Company knows it's the staff that makes the place and the place that makes the staff!

This role is an excellent opportunity to learn about working in every area of the kitchen. You'll provide general assistance and get involved in food washing, preparation, kitchen equipment/storage, cleaning up and putting away deliveries. You'll be supporting the other chefs in food preparation, organisation and ensuring hygiene standards

You must be a fast learner, able to work under pressure and be able to communicate with other members of the kitchen team effectively. You will need experience and knowledge of the kitchen operation and a desire to learn and develop.

We are always looking for friendly, enthusiastic and approachable individuals to join our amazing team! People who can build rapport with ease and continue to give our guests confidence in the fact that every element of their visit is being delivered by people that care.

## **Key Responsibilities and Tasks:**

- To assist in the delivery of a beautiful menu that meets the requirements of the operation stays within the constraints of the budget and consistently achieves positive feedback.
- Ensure that all Beach Company allergen/HACAP guidelines and procedures are followed at all times
- Assist the preparation of ingredients with the Chef de Partie and Sous Chef in measuring dish ingredients and portion sizes accurately
- To promote, ensure and maintain a safe working environment at all times
- To be customer service orientated at all times and encourage direct feedback from our guests
- To monitor and record all wastage and breakages in line with company procedures



- To develop a positive working relationship within all teams
- To ensure that all procedures relating to the prevention stock loss/revenue are adhered to
- To carry out any other additional duties to assist with the smooth running of the operation as directed by your line managers.

### **Qualifications and Experience required:**

- Educated to GCSE standard or equivalent
- A passion for food desirable

### **Knowledge, Skills and Abilities required:**

- A willingness to learn and develop
- To display consistently high standards and service
- To be a positive and effective communicator within the team and with guests
- To have a flexible attitude towards working hours and willing to assist in all areas of the operation

### **Personal Qualities:**

- Excellent appearance and personal grooming
- Highest levels of personal hygiene at all times
- Hard-working, self-motivated and works well under pressure
- Well organised, punctual and flexible attitude
- Honest, friendly and approachable
- Excellent communication skills

