###### Job Description

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| **Job Title**: | Chef/ Fish Fryer |
| **Management Structure**: | Reports to: Southern Regional Manager |
| **Location**: | Based at: Abbevilles Restaurant, Clapham |
| **Hours per week**: | 24 hours per week – evenings/weekends |

**Background:**

First Step Trust (FST) is a charity that provides work experience, training and employment opportunities for people excluded from working life because of mental health problems or other disadvantages (workforce members).

Our approach is about giving workforce members the chance to overcome some of the difficulties facing them by getting them involved as colleagues. We provide ‘on the job’ training, advice and support to enable each person to improve their basic skills and knowledge of the trade. This includes supporting workforce members to gain recognised qualifications and access to work placements with our customers and other organisations.

Abbevilles, is a Social Enterprise that works for and with the local community in Clapham. Recently refurbished we are taking Abbevilles forward with the approach of CELF which stands for Community, Ethical, Local and Fresh. We want the local community to use our space whilst being as ethical as possible with the products we sell and packaging we use. Where possible we aim to use local businesses and Social enterprises as our key suppliers and all of the food served at Abbevilles is freshly made by the team on the premises.

**Job Role:**

An exciting opportunity for a chef / fryer who wishes to develop themselves whilst managing Abbevilles restaurant kitchen this is a hands-on role which includes , food preparation, on the job training for our workforce and the general day to day running of the kitchen working within the framework and philosophy of First Step Trust (FST)

To ensure that workforce are involved as work colleagues and receive training and support to develop their employability skills and experience in the catering industry.

**Main Duties:**

To work with the regional manager on planning and producing a range of promotions and events for the evenings and weekends throughout the year.

To ensure the restaurant provides a high-quality service to the general public including being open and available for hire at weekends and in the evenings.

To review and develop trading opportunities ensuring the restaurant maximises its potential to generate income. Emphasis on local community and other groups.

Accountable for COSHH, HACCAP, Food Safety, H&S, legal regulations, environment policies and duty of care to customers and colleagues and compliance to FST’s systems and procedures

Accountable for maintaining, ordering and controlling food stocks liaising with the day team.

Accountable for innovative menu planning and design of food service within specified budgets ensuring high standard of food presentation and portion/quality control.

To involve members of the workforce as colleagues in all aspects of the restaurant ensuring they take real responsibility for the management and day to day running of the restaurant.

To provide regular, accurate, appropriate and timely information about the progress of the restaurant to the general manager to agreed deadlines.

**Person Specification**

**Qualifications and Experience:**

* Demonstrable experience in the food industry e.g as a chef, catering supervisor, lead caterer etc.
* Excellent working knowledge of Health & Safety and Food Hygiene legislation
* Have a Food Hygiene Certificate (at least Level 2)
* Min of 1 year’s experience of cost control i.e. purchasing, stock management, portion control and pricing is an advantage.

**Knowledge and skills:**

* Understanding and commitment to the highest standards of food preparation and presentation
* Willing to work with people from different backgrounds and skill levels.
* An excellent customer service ethos

**Essential Attitudes:**

* Hard working with a flexible approach.
* A pro-active and willingness to learn attitude.
* Commitment to opposing discrimination and actively promoting equality of opportunity by encouraging the trainees to meet the challenges and responsibilities of ordinary working life.
* Understanding and commitment to the values, principles and approach of First Step Trust.