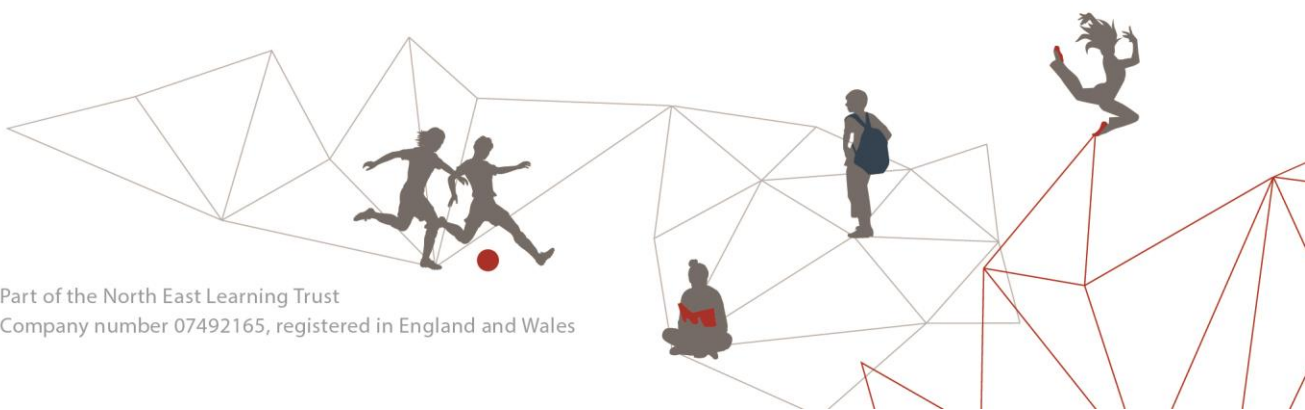


### Job Description

<b>Post Title:</b>	Assistant Cook
<b>Responsible to:</b>	Executive Head Chef
<b>Main purpose of the post:</b>	To work alongside our current Assistant Cook and under direction of the Executive Head Chef
<b>Main duties:</b>	<ul style="list-style-type: none"> <li>Assist in the preparation of all light foodstuffs, snacks and beverages</li> <li>Assist with food preparation and cooking as required</li> <li>Prepare the counter to the standards laid down by the Executive Head Chef</li> <li>Serve all food and beverages at the specified times</li> <li>Operate trolley service or other requirements inside and outside the dining area, taking cash and accounting for the same if required to do so</li> <li>Operate any control systems as defined by the Executive Head Chef, completing necessary records</li> <li>Ensure daily knowledge of the food to be served, together with the appropriate garnish, portions and prices</li> <li>Maintain the menu boards as directed</li> <li>Assist with the washing-up of all light equipment in the servery and kitchen</li> <li>Collect and remove to the appropriate area all dirty prep equipment and any other light equipment</li> <li>Clean all aspects of the kitchen area &amp; store rooms</li> <li>Ensure that all floor and wall surfaces are kept clean to the prescribed height</li> <li>Ensure that the store area is kept clean and tidy</li> <li>Carry out deep clean as specified by the management</li> <li>Maintain competent hygiene standards</li> <li>Following company or competent policy in dealing with customer comments or complaints</li> <li>Comply with Health and Safety Regulations and Fire Policy. Report hazards to management.</li> <li>Assist the Executive Head Chef in planning the menus</li> <li>Keep the cooking area clean &amp; hygienic</li> <li>Keep the cooking equipment clean</li> <li>Prepare cooking ingredients</li> <li>Prepare dressings on salads and desserts</li> <li>Move the kitchen utensils wherever needed</li> <li>Follow &amp; implement the kitchen safety regulations</li> <li>Perform the duties of the Executive Head Chef in his/her absence</li> </ul>



Any other duties commensurate with the salary and grade of the post, which may be assigned from time to time.