

MerseyMade Trainee Chef Job Description

Pay Scale: 18 to 20 £6.56 per hour (National Minimum Wage)
21 to 22 £8.36 per hour (National Minimum Wage)
23 to 24 £8.91 per hour (National Minimum Wage)

Hours of work per week: 25 hours minimum (this may increase depending on the needs of the business)

Job Overview

Role of a Junior Chef at MerseyMade.

MerseyMade is a creative hub, which is made up of a shop / café / 10 artists' studios / event space.

Role of a junior chef would be that of a valued team member, whose role is to assist with all food production in the kitchen ordered by customers who are eating in our Gordon Smith Café, Events Space or as a takeaway, all made and sourced where possible from the Mersey region.

Reporting to

Head Chef and Managing Director of MerseyMade.

Key Responsibilities

- Supports the head chef in the general running of the kitchen
- Prepares food and present dishes that ensure the kitchen meets high standards and quality
- Assists in food prep and ensures stations are stocked before and during prime operation hours
- Supports the head chef in recording kitchen stock levels, and ensures first-in first-out food rotation system verifying all food products are properly dated and organised for quality assurance
- Help process kitchenware, dishes and glasses through the dishwasher as required
- Support the head chef in maintaining a clean and tidy kitchen workspace
- Verify that food storage areas all meet high standards and are professionally managed
- Excellent communication and organisation skills
- Able to work in a fast-paced environment
- Able to work as part of a team in a busy kitchen atmosphere
- Adhere to culinary standards and regulations
- Have a willingness to develop skills and access vocational qualifications and personal development training

- Completing food hygiene documents to comply with the law
- Assist café staff in clearing and cleaning tables and taking out food when required
- Assist staff on duty at the start and end of the day with the setup of the café tables / chairs / planters outside of the main door
- Support all other staff where required to ensure the smooth running of the shift throughout the entire business and remember we are a team

Key Skills and Person Specifications

- A person with an interest in helping others
- A friendly person who has strong communication skills – both listening and speaking
- Basic knowledge of food and cooking, but with an interest in increasing this knowledge
- Someone with a level of creativity
- Ability to work as part of a team
- Someone with high standards of presentation and punctuality
- Ability to maintain a high level of hygiene and cleanliness in the restaurant area
- Works well under pressure
- Good planning skills
- Ability to multitask
- Ability to show initiative

Key Experience

- Interest / experience in food preparation, ideally a number of different styles of cooking
- Job / life experience where you have managed your time and can show you have had to work under time pressure.
- Job / life experience where you have worked as a team, and have been able to show initiative
- Someone who can demonstrate good communication skills in their previous roles

Location

MerseyMade
Unit 2, Chancery House
98 Paradise Street
Liverpool
L1 3HJ

MerseyMade aims to be an equal opportunities employer and we are determined to ensure that no applicant or employee receives less favourable treatment on the grounds of gender, age, disability, religion, belief, sexual orientation, marital status, or race, or is disadvantaged by conditions or requirements which cannot be shown to be justifiable.