



## The Architectural Association

### HOOKE PARK CHEF

<b>Salary:</b>	<b>£21,600 - £22,400 (£27,000 - 28,000 Pro Rata)</b>
<b>Location:</b>	Beaminster - Dorset
<b>Department:</b>	Hooke Park
<b>Reporting to:</b>	Chef / Catering Manager
<b>Starting Date:</b>	As soon as possible
<b>Contract Type:</b>	Permanent
<b>Hours of work:</b>	Part time; 4 days, 28 hours per week

### Role Overview

The Architectural Association is seeking an experienced and reliable Chef for our woodland campus in Dorset, to support the Chef/ Catering Manager in delivering high-quality, nutritious, and varied vegetarian meals for students, staff, and visitors, using as much local produce as possible. The successful applicant will meet high standards, deliver quality food consistently and contribute to delivering fresh delicious meals to our students and staff.

The position is for 4 days a week with the potential for additional overtime at weekends. The ideal candidate would have some flexibility and be willing to take on more hours as required during busy periods. The role will include cooking for groups of between 15-40 and working alongside others, although it could also mean working alone at quieter times for smaller groups.

Primary responsibilities include assisting with lunch preparation and service, and taking the lead in preparing supper for 6:00pm, in coordination with the Chef/Catering Manager.

### Main Responsibilities

- Assist the Catering Manager/ Chef with lunch preparation and service
- Taking the lead in preparing supper for 6:00pm, in coordination with the Catering Manager.
- Contribute to the planning and production of creative, innovative, and nutritious meals for students, staff and visitors
- Follow all food hygiene and kitchen safety procedures and undertake Health and Safety training as required.
- Maintain cleanliness of kitchen and dining areas, including deep cleaning as part of the team.
- Ensure portion control is observed consistently

- Support catering for events as required
- Ensuring the equipment is cleaned and any faults reported

*The above list of job duties is not exclusive or exhaustive, and the post holder will be required to undertake such tasks as may reasonably be expected within the scope and grading of the post.*

All staff must:

- Comply with all legislative and regulatory requirements (e.g. Finance, HR, Health & Safety)
- Adhere to the requirements set out in the AA Code of Behavioural Expectations and other institutional policies.

### **Person Specification**

Applicants must be confident in producing nutritious vegetarian food for a wide range of international tastes and must be enthusiastic and willing to adapt using seasonal and local ingredients. Due to the remote location of the campus, your own transport is necessary. A flexible approach to working is desirable, and during peak periods there is a possibility of being offered more hours, or alternative shifts.

Person Specification:

- Catering and cooking experience is required.
- Own transport required due to rural location
- The ability to work flexible hours and occasional weekend overtime where needed.
- Able to prepare vegetarian meals for a range of international tastes
- Holds a valid level 2 food hygiene certificate.
- Works well independently and as part of a small team.
- Reliable and proactive individual.