SALAD SECTION CHEF: JOB DESCRIPTION

Job Title: Salad Section Chef
Reports to: Executive Head Chef
Responsible to: Conference & Catering Manager
Role: To assist the Duty Chef in consistently producing the highest possible standard of food for students, Fellows, staff and conference guests, while maintaining the College’s hygiene standards.

Main Duties/Responsibilities:

- Under the direction of the Executive Head Chef, to work with Section Chefs to provide consistently high quality of food in the Servery, at Formal Hall, High Table and for all College conference activities.
- To constantly provide an interesting well balanced salad selection using colour, texture and variety of ingredients.
- Continually suggest and trial new dishes for function menus and the Servery.
- To ensure that food is not prepared too far in advance, and to avoid excessive amounts of food production to maintain food budgets and avoid wastage.
- To assist on food service during the lunchtime cafeteria meal during busy periods.
- To maintain hygiene and health and safety standards.
- To undertake regular temperature control checks, and keep accurate records.
- To provide necessary cover during periods of staff absence.
- To undertake and assist in any other tasks as instructed by the Executive Head Chef and Conference & Catering Manager within the overall function of the job.

The post holder will be required to attend any identified training courses to enable him/her to competently perform the duties of the post. This will include health and safety training to minimise occupational risks and will include manual handling and COSHH training.

This job description may be subject to change due to organisational need, and following consultation between the Conference & Catering Manager and the post holder.