



<b>Job Title</b>	Chef
<b>Reporting To</b>	Senior Sous Chef/Junior Sous Chef
<b>Department</b>	Catering
<b>Hours</b>	Variable, to include weekends and evenings

### **Job Purpose**

To be able to undertake a varied list of food preparation for the kitchen on a daily basis and run a section of the kitchen as instructed by the senior chef team.

### **Role Responsibilities**

#### **Administration**

- To ensure effective cost control is applied throughout the kitchen and target GP is hit or exceeded.
- Report any discrepancies or quality issues to senior chef team.

#### **Operational**

- Preparation and cooking of dishes for service to consistently high standards as instructed by the senior chef team, following recipe specifications as required.
- To undertake any other duties or training as required that are commensurate with the general level of responsibility for this post.
- To use stock in an effective way with correct stock rotation followed.
- To communicate effectively with customers maintaining a polite and helpful manner at all times.
- To present yourself in a fit and proper manner for work with relevant clean chef whites, suitable footwear and chef knives.
- To follow instructions to the best of your ability as directed by the senior chef team.
- To conduct yourself in a professional manner at all times.
- To complete all tasks and help deliver food to events in a timely manner to the highest of standards.
- To run the section and instruct others clearly to help you achieve the daily tasks.
- Look at the work schedule and collate orders required for event completion in a timely manner according to delivery schedules.
- Discuss with the senior chef team the schedule of work and plan of action to be carried out daily to complete the day's events to a high standard and in a timely manner.

#### **Health & Safety**

- To adhere to rules and best practice of Hygiene, Health and Safety at all times to ensure full compliance with all relevant current legislation.
- To maintain a clean and tidy workplace at all times in compliance with current Food Safety Laws.

#### **Silverstone Circuits Ltd**

Jimmy Brown Centre, Silverstone Circuit, Northamptonshire, NN12 8TN, United Kingdom  
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Company No. 882843 VAT No. GB 170160935 Registered in England and Wales



- To carry out and record temperature controls daily as required or instructed in line with HACCP procedures.
- To check-in deliveries ensuring correct items, quantities delivered, delivery temperatures are recorded and correct paperwork is completed on receipt of a delivery.
- To communicate effectively with front of house staff with regard to menu items, content of dishes, shortages, customer orders, special requests and allergens.
- To have a good understanding of allergens and communicate this to front of house staff as required.
- To report any health and safety issues to the senior chef team.

### **Key Relationships**

Kitchen Staff, FOH Managers, Supervisors and staff, Event Managers, Customers and relevant SCL departments.

### **Knowledge, Skills & Qualifications**

- Good communication skills.
- Self-motivated with a willingness to learn and progress in career.
- Ability to work as part of a team and on own initiative under pressure.
- Ability to lift and move equipment and supplies.
- Basic food handling/hygiene awareness.
- Be of a well-groomed appearance.
- Able to communicate effectively with other staff and customers.
- Flexible to working hours subject to the demands of the business.
- Able to work in a busy environment under pressure.
- Full clean UK driving licence.
- General IT skills.
- Good leadership skills within a small team.
- To hold a current food hygiene certificate.
- To have relevant sector experience.

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