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**Bank Chef**

**Salary £13 per hour**

**Reports to:** Head Chef

**Job purpose:**

You will assist the Head Chef in providing a high quality, cost-effective catering service, ensuring healthy eating and customer satisfaction.

You must have a flexible approach and some experience in a similar role, preparing food from fresh ingredients. A current Level 2 food safety qualification is essential and a relevant food preparation qualification will be an advantage. You must also demonstrate an understanding and empathy towards the issues relating to HIV.

The work is mainly daytime to early evening and weekend work, catering for both staff and patients. We offer excellent working conditions, including free parking and a subsidised cafeteria.

Daily tasks will include:

* Preparing dietary menus in accordance with our current menu
* Prepare, cook and plate up high-quality meals for clients, often with complex dietary requirements.
* Regular stock rotation and ingredient checks, to ensure allergy lists and labels are up to date and correct
* maintaining a clean and tidy kitchen to uphold our 5 star rating.

Experience:

* At least 2 years’ experience as a Chef
* A good understanding of nutritional and healthy cooking.
* Experience of working within a health services environment desirable but not essential.

Qualifications:

* NVQ Food Hygiene, level 2 or above
* City Guilds or NVQ Equivalent

For an application pack, please contact robin.parfitt@sussexbeacon.org.uk