

**TRINITY COLLEGE**

**JOB DESCRIPTION**

**JOB TITLE:** **ASSITANT CHEF**

**RESPONSIBLE TO:** **HEAD CHEF**

**REPORTING TO:** **SECOND CHEF, THIRD CHEFS, PASTRY CHEF AND CHEFS DE PARTIES**

**Qualifications:** Food safety and allergen awareness training: <https://www.virtual-college.co.uk/courses/food-and-drink/food-allergy-and-food-hygiene-training>

**OUTLINE OF RESPONSIBILITIES:**

**Assist in the preparation of all meals to the correct standards set by the Head Chef, Second Chef, Third Chefs, Pastry Chef and/or Chefs De Parties.**

**DUTIES:**

- Compliance with Health and Safety and Environmental Health Regulations always in conjunction with the College Health and Safety Policy and procedures.
- Ensure the cleanliness and organisation of the designated section, including fridges is monitored and maintained to the required standard.
- Comply with the provisions of your contract and any of Trinity Colleges policies
- Always comply with the Staff Code of Conduct.
- Assist a section in the preparation of meals in part or full.
- Prepare vegetables ready for cooking for lunch service.
- Responsible for the preparation and cooking for the vegetables, farinaceous products and potato products to a high standard for presentation at lunch time service.
- Prepare and garnish sandwiches.
- Perform other duties as assigned by management.
- Carry out on the job training and assessments.
- Always maintain a positive and proactive attitude.

- Liaise and work harmoniously with the SCR/Hall Steward.
- Assist in any other tasks identified by the Chefs.
- Undertake any further training as required by the College.