



## Job Description

### Creating smiles through Food, Farming and Family

#### PASSIONATE



#### PEOPLE FOCUSED



#### AMBITIOUS



#### HONEST



**Job Title:** Production Chef  
**Hours:** 45 hours per week  
**Reports to:** Head Chef  
**Date:** March 2024

#### Role purpose:

- Ensure the efficient and consistent execution of our products.
- Manage the production schedules to ensure the Shop and Kitchen have all the stock they require.
- To collaborate with other managers and teams across the business.

#### You will be responsible for:

- Producing large volumes of products to be sold in our Shop, Deli and Kitchen.
- Managing consistency of products and portions.
- Planning and organising the production of products.
- Running the food production area.
- Ensuring food is prepared within the required food safety standards.
- Maintain a high level of food quality and production.
- Develop innovative new recipes and products.
- Manage wastage levels.
- Maintain stock levels

#### What you will need to know, knowledge, Skills, Qualifications and Experience:

#### Essential / Desirable

- |   |   |
|---|---|
| • Level 2 Food Hygiene Certificate.                               | E |
| • Level 3 Food Hygiene Certificate.                               | D |
| • Level 2 Health and Safety qualification.                        | D |
| • Excellent communication skills.                                 | E |
| • Experience of working within a high-volume kitchen environment. | E |
| • Understanding of Food Safety regulations and best practice.     | E |
| • Experience of developing in house products.                     | E |
| • Excellent attention to detail.                                  | E |

**What we need from you:**

**Essential / Desirable**

- Ability to work as part of a wider team E
- Ability to work under pressure and meet deadlines E
- Personable, friendly and welcoming E
- Highly organised E
- High levels of accuracy and attention to detail E
- Self-motivated and adaptable E
- Problem solver, able to think on your feet E
- Flexible, adaptable, can-do attitude E
- Interested in learning new skills and continuous improvement E
- Trustworthy E
- Work within The Goat Shed's Values, Procedures & Policies E

**Other**

The above are the principle tasks and responsibilities of the post at the present time. However, this is not an exhaustive list and other duties may be required now or at a future date in order to comply with the operational demands of the business. In addition, it is expected that the job holder will undertake any reasonable additional tasks within the scope of the post as requested by their Manager.

**Job Description Agreement**

Team Member name:

Team Member signature:

Date:

Manager signature:

Date: