



Job Description

Job title: Casual Chef
Reporting to: Executive Chef/Operations

Principle Function

The Chef will be responsible for the day to day operations of a busy kitchen preparing and serving hot food and snacks, supporting BMT catering operations across all areas of Birmingham Museums venues, whilst adhering to health & hygiene standards.

Key Responsibilities

- Stock rotation
- Profitability %
- Manage food purchase and storage
- Food preparation / production
- Maintain a safe and hygienic kitchen environment
- Supervise kitchen team
- Run and organise kitchen in absence of Executive Chef
- Completion of Food Safety Management Data
- To help create new menus and recipes

Duties and tasks

- Authorised purchasing
- Understanding of budgetary targets
- Stock takes
- COSSH
- Due diligence
- KPI monitoring
- Cleaning duties
- Hygiene
- Customer service
- In put into staff rota for kitchen cover
- Highlight training requirements
- Food display presentation
- Food service
- Service of internal requirements
- Cover in absence



Person Specification

Essential / Minimum criteria

- Achieved or working towards a relevant qualification in food preparation, with experience of a busy kitchen environment
- Knowledge of food hygiene issues including a level 2 certificate or higher; knowledge of food storage and systems
- Skilled in a range of food preparation
- Flexible attitude to hours, shifts will cover days, weekends and evenings
- Willingness to work across all BMT sites as and when required