

## Army Cadet Force Association Job Description

<b>Job Title:</b>	Chef	<b>Position Type:</b>	Fixed term – 2 Years
<b>Department:</b>	Cadet Training Centre	<b>Level/Salary:</b>	Band A1 / £17,076.80
<b>Responsible for:</b>	Provision of Catering Services	<b>Travel Required:</b>	N/A
<b>Reporting to:</b>	Lead Chef	<b>Closing Date:</b>	
<b>Location:</b>	Cadet Training Centre, Frimley Park, Frimley Road, CAMBERLEY Surrey GU16 7HD		

### Job Description

#### Purpose of the Post:

The Cadet Training Centre, Frimley Park is the National Training Centre for the Combined Cadet Force and the Army Cadet Force. The majority of instruction is carried out for students from these organisations attending week long residential courses. Courses normally assemble mid Sunday afternoon and disperse PM Fridays. There are in addition 10-12 weekend conferences scheduled throughout the year.

The Chef is directly responsible to the Lead Chef for the provision of catering support, kitchen hygiene and food safety for the personnel permanently residing at or as a Student attending courses and conferences in this Centre.

#### Principal Responsibilities:

- You are to maintain your areas of work in the kitchen to the highest levels of food safety and hygiene.
- Daily you are to prepare, cook and serve food as per the daily menus.
- Carryout advance meal preparation for next day menu plan.
- Assist in the storage of food items on arrival from contractors; check goods inward for quality, quantity and temperature.
- Assist in stock commodity checks and ensure stock rotation is carried out to prevent food waste.
- Ensure all data and forms are completed relating to simply safe system.
- Assist in kitchen cleaning to maintain a hygienic, safe working environment.
- Report all breakages and defects of equipment or infrastructure to Kitchen Supervisor immediately.
- Ensure your personal hygiene, to include Chefs Whites are maintained at the highest level cleanliness.



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- You are responsible for complying with Health and Safety legal requirements, within the boundaries of your work.
- Attend internal work related training courses and briefings as required.
- On a daily basis report to the Lead Chef or Kitchen Supervisor for briefing on kitchen routine as well as additional requirements.

<b>Criteria</b>	<b>Essential</b>	<b>Desirable</b>	<b>Methods of assessment</b>
Qualifications and Training	<ul style="list-style-type: none"> <li>▪ Qualified to NVQ level 2 Chef.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Good general education</li> <li>▪ Up to date food hygiene certification</li> </ul>	Application form, interview, certificates
Experience and knowledge	<ul style="list-style-type: none"> <li>▪ Experience in all forms of catering.</li> </ul>		Application form, interview, references
Skills and ability	<ul style="list-style-type: none"> <li>▪ Able to physically complete all food preparation and presentation tasks.</li> <li>▪ Effective interpersonal skills, in particular working within a small team.</li> <li>▪ Ability to work on own initiative.</li> <li>▪ Enthusiasm, flexibility and innovation.</li> <li>▪ Personal credibility and confidence.</li> </ul>		Application form, interview, references

