



**JobTitle: Chef**

**Company: What A Shot Ltd**

**Location:Leicester**

**Employment Type: Full-time,Permanent & Part time**

**Salary: £22,000 - £28,000**

### Job Description

- Stocking checking and ordering ingredients
- Create and prepare all food items as required by the business
- Come up with recipe ideas from scratch
- Classical technique and consistent results
- Weighing and measuring ingredients
- Decorating pastries indian food and other desserts using a variety of different sauces, toppings and other items
- Contributing ideas to the menu
- Keeping accurate records
- Ensure the kitchen is clean and sanitized at all times
- Oversee a team of team members as necessary
- Operating a variety of kitchen equipment
- Maintaining a clean and hygienic work environment
- Carry out administrative duties to maintain an efficient workspace

## **Skills and education:**

- Proven skill in baking, preparation and decoration
- Extensive knowledge of health and safety procedures for kitchens and food preparation areas
- Excellent attention to detail
- Exceptional time management skills
- Ability to work autonomously, but also with a team
- Food hygiene certificate or any food handling or preparation qualification
- Ability to calculate costs and manage a budget.



