



Job Title:	Kitchen Production Team Member
Grade:	6
Location:	Longleat
Department:	Food and Beverage
Reports to:	Kitchen Production Supervisor

Job Summary

The Kitchen Production Team Member role is to perform any combination of following duties to prepare and cook high quality produced items, maintain the food production work areas/equipment and utensils in clean and orderly condition and to comply with Health and Safety Legislation.

Key Responsibilities

- To carry out basic food preparation duties and where appropriate serve food as directed by the Kitchen Production Supervisor in any of the food and beverage production area
- To carry out daily and weekly procedures, including temperature checks, food labelling/dating and storage
- To remove any hazards in the kitchen or its equipment and report any problems
- Ensure kitchen equipment is properly stored
- Sweep and mop floor surfaces
- Transfer supplies and equipment between storage and work areas by hand or by use of trolleys
- Load or unload trucks picking up or delivering supplies and food
- Wash and disinfect worktables, floors, walls, refrigerators, and equipment in line with Hygiene standards
- Segregate and remove rubbish and recycling waste and place in designated containers

General

- To act as a brand ambassador for Longleat ensuring that all work adheres to our brand guidelines/proposition and aligns with our vision of a Picture-Perfect site whilst performing the function required.
- To provide a guest focused service at all times ensuring that all work is completed to the highest standards of the brand.
- Represent the Company at all times by being smart in appearance and presentable whilst behaving in an appropriate manner in line with our cultural values.
- Be accountable for their own development seeking out opportunities to learn new skills to continuously improve.
- Work in a responsible and safe manner at all times adhering to Health & Safety, safe working practices and Company Policies and Procedures.
- Such other reasonable duties as and when required by your Line Manager.
- *The above list of duties is not exclusive or exhaustive and the post holder will be required to undertake such tasks as may reasonably be expected within the scope of the role.*

The Ideal Candidate - Knowledge, Experience and Qualifications

Essential

- Experience of using and working with fryers and ovens.
- Experience of cooking food.
- Genuine interest in food production.

Desirable

- Level 2 Food Hygiene or equivalent.

The Ideal Candidate – Key Competencies

Essential

- Works quickly and efficiently
- Has attention to detail
- Ability to work under pressure
- Ability to learn on your feet
- Energetic and enthusiastic
- Passionate about supporting the brand
- Ability to work within a large team
- Reliable and committed
- Professional, confident and friendly
- Shows initiative
- Enjoys responsibility
- Enjoys exceeding expectations
- Flexible to work weekends and bank holidays as required.

Desirable