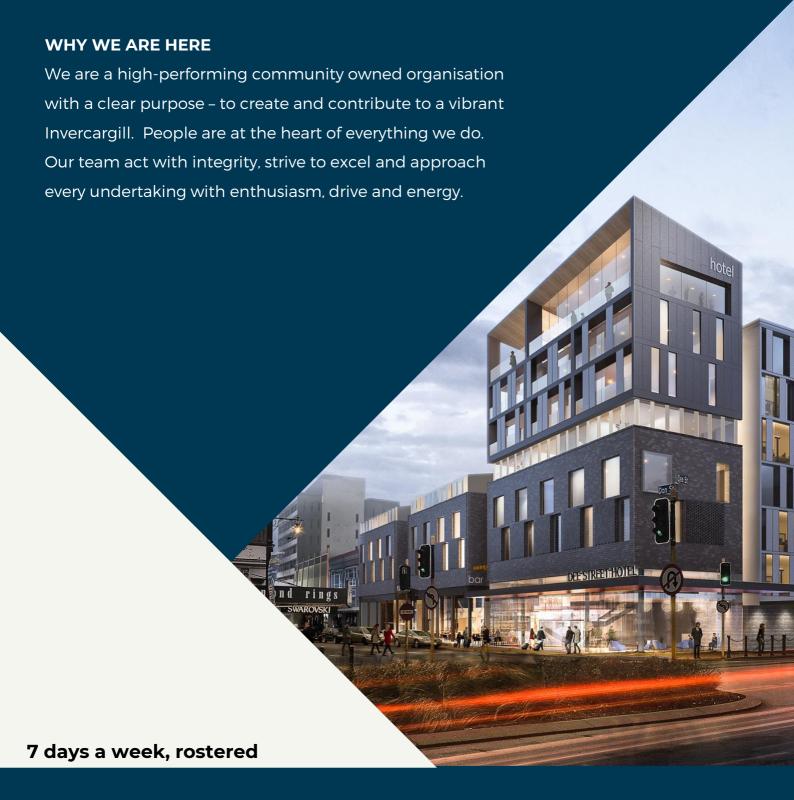


Breakfast Chef



WHY THIS ROLE EXISTS

To prepare and provide super amazing breakfast options that are fresh and innovative.

WHAT YOU WILL DO

Maintain and achieve a high standard of food quality, preparation and production under guidance from your Executive Chef. To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.

KEY OUTCOMES

- To ensure all kitchen outlets operate efficiently by providing consistently amazing food
- Ensuring the needs of all guests are.
 the priority over all other activities resulting in the highest standards.
 of customer service at all times.
- To maintain and achieve a high standard of food quality, preparation and production.
- To exceed guest expectations by serving food in a professional and knowledgeable manner.
- To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and . interacting productively with other departments.
- To maintain the standard and culture of the team by setting an example to new members of staff and assisting in their training when required
- Champion, comply and promote health, safety and wellbeing within ILT

YOU BRING TO THE ROLE

- Experience at a high culinary level with the ability to create and motivate a high quality team.
 - High expectations for consistency and quality of all food.
- Proven ability to create interesting menu items with a holistic approach, covering many food types to compliment the various outlets
- Ability to work well under pressure
- Community focused with a passion for people and the community
- Ability to exceed guest expectations by serving food in a professional and knowledgeable manner.
- A professional appearance with a positive attitude adaptability and flexibility