YEO VALLEY SERVICES LTD
JOB DESCRIPTION

THE DETAILS	
JOB TITLE	Pastry Chef
BUSINESS ENTITY	Yeo Valley Services Ltd
TEAM/DEPARTMENT	Experience - Kitchen
SITE THE ROLE IS BASED	Yeo Valley HQ
REPORTING LINES	
REPORTS TO	Head Chef
DIRECT REPORTS	N/A
TEAM SIZE	4
BUDGET RESPONSIBILITY	N/A

ROLE & PERSON SPECIFICATION	
Key Aim of The Role	To help in the production of all catering requirements for Yeo Valley Venues in a professional manner in keeping with the company's high standards.
Key Responsibilities	♥ Have a good knowledge of the ingredients being used in the kitchen and its sourcing. ♥ Prepare and cook dishes within your section, making sure they consistently meet the required level of quality. ♥ Ensuring the section they are working on is ready for service and is cleaned down and refreshed post service. ♥ Continually develop culinary knowledge and learn from more senior members of the kitchen team. ♥ Help in the production of top-quality dishes that showcase natural and healthy food from organic and regenerative farming practices. ♥ Assist in menu planning and the development of new seasonal dishes. ♥ Adhere to all procedures and recipes on YVFMS. ♥ Accurately fill in relevant kitchen due diligence paperwork each day. ♥ Notify the Head or Sous Chef if stock levels are low and ensure good stock rotation. ♥ Along with the rest of the team, carry out and implement Health & Safety standards to maintain 5 star status in Venues from the EHO. ♥ To comply with all relevant Health and Safety documentation. ♥ Attend all required training, company briefings/updates. ♥ Be courteous and professional in all dealings with colleagues, suppliers, contractors, visitors and customers. ♥ To complete any other tasks deemed relevant by your line manager for the successful completion of your role.
Personal Specification	♥ Previous experience in similar roles ♥ Be an ambassador for the Yeo Valley Brand and upkeep their values at all times

	♥ Be positive and flexible in your approach to work. ♥ Present yourself in a professional manner, keeping an acceptable standard of dress and appearance. ♥ Be able to work physically for the duration of your shift ♥ Level 2 Food Safety Certificate. ♥ Allergen Training. ♥ Full UK driving licence.
Other	♥ The role will involve irregular hours, working weekends & bank holidays.