

Chef

Division: Aviation

Location: London Southend Airport

Shift Pattern: 35 hours per week. 5 out of 7 days. Hours between 03:00-23:00.

Salary: £15,470 per annum

Reporting to: Food and Beverage Manager

What's the role?

To prepare, cook and present food quickly and efficiently. The key aim is delivering quality food to our passengers, to the set specification and within the timings given. You should be able to demonstrate a hardworking, adaptable attitude and be able to thrive under pressure in the workplace whilst still delivering excellent service. You should be able to work flexible hours and be willing to work both at weekends and bank holidays as required.

What will I be responsible for?

- Prepare, cook and present food quickly, safely and efficiently to a high standard.
- Communicate and work well with the front of house team to ensure the delivery of great quality food and guest service.
- Deal with guest queries and complaints quickly and professionally.
- Support the team by helping out others when required e.g. glass washing.
- Involved in and contribute at team meetings.
- Take pride to ensure the kitchen and back of house areas, including refuse and team toilets / changing areas are clean, hygienic and tidy, at all times.
- Set up and close down the department to a high standard including stock rotation and prep and par processes. Complete daily and weekly cleaning tasks.
- Cleaning floors, washing dishes, pots and pans.
- Making sure that dishwashers are well maintained and regularly emptied.
- Putting all cutlery and dishes away once they are cleaned and dried.
- Disposing and gathering all waste products in a safe manner.
- Keep up to date with current promotions and new products.
- Work safely with kitchen equipment and report any maintenance issues to the Food and Beverage Manager.
- Complete all appropriate company documentation, due diligence records and key tasks, on every shift.
- Maintain personal knowledge by completing in-house training and off job training.
- Always adhere to all company standards, company policies and procedures.
- Carry out management team requests and instructions.
- Fast-paced, initiative-lead ideas to ensure high quality food, in a fast food environment. Be able to create ideas that make a difference and stand out from other London airports.
- To firmly have the customers' needs at the forefront of everything we do, and ensure this filters down to all staff.

Qualifications and experience:

Key Attributes

- Acts with the passenger in mind and goes the extra mile.
- A supportive, hardworking and positive individual with a 'one team' attitude and outlook.
- Driven to exceed business targets for self and team balancing the need for results and quality.
- Communicates clearly and articulately and adapts communication style to suit their audience.
- Operates well under pressure, using initiative and remaining positive when confronted with problems.
- Proactive approach to all work.
- Flexibility to cover a variety of shift patterns that operate across 7 days.
- A confident and professional approach.
- Pride in both the Stobart brand and delivering customer satisfaction.
- Commitment and dedication.
- Passionate about food and delivering the high standards expected by London Southend Airport.

Qualifications

- Level 2 food safety is desirable

Experience

- Previous chef experience is essential

How to Apply:

All applications should be made in writing to LSAHR@southendairport.com with: an updated CV and a covering letter, or and application form

Note: For your application to be considered it is essential that you can provide a full 5 year checkable history and are able to obtain a clear criminal record check.

Please provide details of relevant skills, experience and qualifications to support your application.