

## **Depaul: Chef Relief - Waterford Services** **(<https://www.activelink.ie/node/109087>)**



Depaul believes that everyone should have a place to call home and a stake in their community. Our aim is to work with those who are socially excluded and marginalised by providing a quality led service in order to produce the best possible outcomes for those accessing our services. We strive to empower our service users to make choices and decisions about the way they live their lives. We work in partnership with central and local government, housing associations and other non-governmental organisations.

Depaul is an equal opportunities employer, we offer a standard 35 hour working week, generous leave entitlements and a pension scheme. We support all staff with regular supervision and core training.

**Depaul wishes to recruit to the following role:**

### **Chef Relief** **Waterford Services**

**Relief Hours**  
**Salary €16.40 per Hour**

#### **1. Role**

This role offers a fantastic opportunity to manage a busy kitchen that provides high quality meals for services users and ensure that the service conforms to regulatory standards. Depaul is a values-led organisation operating a house-led, low threshold, harm reduction approach, where residents receive a high degree of care, support and dignity. Depaul has a commitment to service user participation and to empowering residents to manage their own lives.

#### **2. Key Areas of Responsibility**

- Primary responsibility for running the kitchen when on duty
- To ensure that the nutritional needs of the residents are met
- To consistently produce high quality food, using fresh ingredients and adapted to the specific dietary needs of the client group
- To assist and maintain good order and organisation in all aspects of the catering on site.
- To ensure the highest standards of cleanliness and hygiene are delivered
- Food preparation, storage and service as required
- Requisitioning/Ordering of foodstuffs and materials daily and weekly.
- Stocktaking and stock control procedures. Responsible for portioning, packing, rotation, allocation, labelling, chilling, storage, and regeneration of food.
- Responsible for efficient and economical use of materials and equipment including the management of catering suppliers and related contracts.
- Provision of on-site catering for Depaul events – i.e. meetings, team days, board meetings, on-site parties, exhibitions etc.
- Responsible for attending training courses and assist in training when required.
- Other duties may be designated by the Management Team.

## HEALTH & SAFETY and FOOD HYGIENE

- To ensure that Health and Safety standards are met within the with the Depaul Health and Safety policy.
- Responsible for ensuring total compliance with standards, including health and safety. Ensuring all quality assurance policies and procedures are adhered with particular attention to HACCP standards.
- To undertake assigned duties regarding the overall health and safety and security of the buildings and to use security systems put in place.
- To record and report all health and safety and security issues.

The above list is not exhaustive; additional areas of responsibility may be added over time and flexibility to cover for other staff roles is required from time to time.

### 3. Person Requirements

- Two years catering experience essential – time spent working in a Catering Supervisory position is desirable
- Previous experience of working in a social care environment is desirable.
- An understanding of why people become homeless and the nutritional needs that they present with, particularly in relation to alcohol misuse and physical health issues.
- Understanding of the issues related to working with the services users and a willingness/capacity to work with service users experiencing these issues.
- Ability to plan menus and produce high quality meals appropriate for resident, staff and visitors.
- Experience of Requisitioning and rotation of foodstuffs and materials daily and weekly.
- Ability to be a flexible and co-operative member of a team
- Ability to organise, delegate and communicate effectively both verbally and in writing and good listening skills.
- Ability to use initiative, apply sound decision making skills, including the ability to act calmly in emergencies and respond in a professional manner to challenging and stressful situations.
- Knowledge of Health and Safety and Hygiene. Maintenance of highest hygiene standards. Efficiently organise kitchen compliance to H.A.C.C.P.

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### Online Application Procedure:

Please apply through our online application process available on our website  
<https://depaulcharity.getgotjobs.co.uk/home> (<https://depaulcharity.getgotjobs.co.uk/home>)

For more information, please contact Human Resources:  
Tel: **00 353 1 453 7111** (tel:+35314537111) or e-mail [recruitmentroi@depaulcharity.net](mailto:recruitmentroi@depaulcharity.net)  
(<mailto:recruitmentroi@depaulcharity.net>)

**Closing date for all applications: 08/07/2024**

**Region**  
Waterford

**Date Entered/Updated**  
20th Jun, 2024

**Expiry Date**  
8th Jul, 2024

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