

Parslickstown House: Assistant Chef (Part Time) **(<https://www.activelink.ie/node/109504>)**

Parslickstown House
Ladyswell Road
Mulhuddart
Dublin 15
01 – 815 1779 (tel:018151779)

Assistant Chef

Parslickstown House is owned by Fingal County Council and managed by Parslickstown House Management CLG. Parslickstown House is a busy community facility that provides a wide range of facilities and supports to the local community through the provision of meeting rooms, recreational spaces, and a community café. The community house supports a range of local community-based groups, actions and initiatives such as childcare, adult education recreational activities and health and wellbeing.

The Mission of Parslickstown House is to “promote the delivery of social, educational and recreational activities and key services to the local community”.

The centre opens 7 days a week subject to demand. We are seeking to recruit an Assistant Chef for our House café. The Assistant chef will assist our Chef in delivering our menus to our tenants and guests and ensure the kitchen operations run smoothly.

The ideal Candidate should have the following.

- At least one year experience in a similar role.
- A qualification in Culinary Science is desirable but not essential.
- The ability to work as part of a team in a busy kitchen environment.
- Great communication and fluent in written and spoken English.

Roles and responsibilities

- To work alongside the Community Cafe Manager / Chef in the planning, preparation, production, presentation and portioning of the day to day breakfast, lunch, and snack service for customers and clients of the house.
- To be able to deputise for the Chef as and when required with the support of the other catering staff
- To prepare, cook and serve food in accordance with food handling and preparation regulations, ensuring safe and proper use of the kitchen/catering equipment and materials provided.
- To assist with the provision and participate in the promotion of the community cafe at special events or functions (hospitality) and to be available for some work taking place outside normal working hours e.g.group meetings / weekend events / promotions
- To build a brand with support from the Chef and Centre Manager to sustain interest in the range of food and beverages available and where appropriate increase sales.
- To be able to use the cashless till operation and reports.
- To produce cost/sales analyses when required.
- To recommend and implement cost reductions, and service improvements to the standards required by the centre.
- To maintain the high standards of personal and food hygiene and ensure no breaches in health and safety within the working environment.
- To ensure correct food storage, handling and preparation of food.
- To monitor and record food and equipment temperatures to catering regulations
- To ensure heavy duty kitchen equipment, light equipment, work areas, other facilities and general surroundings of the kitchen and community cafe are operated to standards required by the Statutory Hygiene, Health and Safety and Fire regulations and policies. Similarly, to ensure that employees use safe methods of work and that no unauthorised person cleans/operates certain equipment.
- To assist in the clearing and cleaning of the kitchen and the equipment using schedules and rotas when applicable.
- To observe all Health and Safety rules and take particular care regarding the use of chemicals.

- To take advantage of all training given and to draw the Community Cafe Manager's attention to further personal training required to assist in your duties.
- To be willing to share new ideas, menus etc.
- To adopt a positive and pleasant manner at all times to encourage good working relationships with colleagues, clients and visitors.
- To be competent in completing daily/weekly administrative work.
- To undertake any other duties relevant to your post at the request of the Community Cafe Manager.

Customer Care

- To provide a high quality service that our clients, visitors and service users deserve.
- To resolve any complaints or concerns to the full satisfaction of the customer.
- To work with customers to further enhance their experiences.
- To inform the Coffee Shop Manager of customer feedback in relation to the services delivered

Supporting Staff

- To work within Parslickstown House policies and procedures with an up-to-date understanding of Child Protection and Code of Conduct requirements.
- To contribute to the provision of a supportive, aspirational and effective environment for learning.
- To support the promotion of positive relationships with clients and outside agencies.
- To attend skill training and participate in personal/performance development as required.
- To take care of their own and other people's health and safety.
- Fluency in English is required

In addition, other duties at no higher level of responsibility may be interchanged with/added to this list as required. Terms and Conditions - this is a part-time position -20 hours per week (excluding lunch), based on annual contract. Salary €15.00 - €16 per hour (depending on experience)

Letter of application and CV must be posted in to Janet Ivers, Chairperson, C/O Parslickstown House, Ladyswell Road, Mulhuddart Dublin 15 or sent by email to parslickstownrecruitment@gmail.com (<mailto:parslickstownrecruitment@gmail.com>) or before Friday 2nd August

Region

Dublin 15

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11th Jul, 2024

Expiry Date

2nd Aug, 2024

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