

Depaul: Chef (Part Time) - Wexford Service **(<https://www.activelink.ie/node/113295>)**



Chef - Wexford Service

Ozanam House (Wexford) - Wexford, Leinster

Permanent, Part-time 17 Hours / Week

Salary €16.40 per hour

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.

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.

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.

Please click here to apply. (<https://depaul.bamboohr.com/careers/160?source=aWQ9MTU%3D>)

Region
Wexford

Date Entered/Updated
21st Jan, 2025

Expiry Date
4th Feb, 2025

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