**Job Title:** Chef

**Department:** Food & Beverage

**Reports to:** Head Chef/Hospitality Manager

**Primary Objectives**

Delivering the mission: “Connecting us with our Oceans” by

* Playing a key role by maximising the income generating potential of the Aquarium in those areas of responsibility, through the provision of meals and catering services.
* To adhere to the Core Values of the NMA which are: Positivity, Respect, Integrity, Diversity and Engagement

**Duties**

* To provide a high-quality, value for money and profitable catering services for all aquarium visitors. This includes the café, soft play, garden kiosk, day delegates and evening functions and events.
* To deliver excellent customer service.
* Working with the Head Chef/Hospitality Manager to help with delivery of out of hours events.
* Ensure appropriate stock items and levels are maintained in relation to the seasonal nature of our business, through strategic product choice consistent with the National Marine Aquarium brand.
* Ensure all required compliances are met or exceeded including Health and Safety, Food Hygiene, Foods Standards Agency etc. and that all staff hold the required certificates, qualifications.
* To ensure all equipment within the catering operation are used and maintained appropriately.
* Responsible for the cleanliness and full legal compliance of the kitchen.
* Undertake training as deemed appropriate to your role.
* At all times to behave in a safe and responsible manner in accordance with company Health & Safety policy and the requirements of Health & Safety legislation relating to your responsibilities and to promote and act in the employer’s best interest.
* To adopt a flexible approach to working hours to ensure the viability of National Marine Aquarium operations (this includes the shift-working pattern, public bank holidays and weekends))
* To carry out other activities as appropriate on the instruction of the Head Chef, Hospitality Manager and Senior Management Team.