



JOB SCOPE: ASSISTANT CHEF

New Care is a development-led care home operator providing 'New Generation' care facilities. This unique offering of a construction company and care company working as one ensures the homes we design and build compliment the exceptional care provision we provide.

We are looking for an experienced Assistant Chef to join us at our new stunning care home "Ashlands Manor" in Ashton-on-Mersey.

The home is registered to provide care to 57 residents who have a variety of care needs residential, nursing and dementia.

Reporting directly to the Head Chef you will be part of a growing team in a market leading company. You will have the experience and confidence in delivering exceptional customer care supported by your team members.

If you are looking for a role which offers support and professional development whilst also providing opportunities to influence and develop key aspects of residents care please contact Laura Cullen in the first instance at careers@newcarehomes.com

Experience required:

- City and Guilds General Catering 7061 & 7062 and/or NVQ Level 2&3
- Previous experience in a restaurant or care home environment is essential.

The position is subject to a DBS check

Position: Assistant Chef

Location: Aston-on-Mersey

Hourly Rate: £7.80-£8.50

Contract: Full Time

Benefits: In house mandatory training, development and opportunities for progression.

Responsibilities:

- To assist in providing meals and refreshments in accordance with the homes procedures
- Follow the four week menu systems unless directed differently by the Head Chef.
- Ensuring special diets are prepared and cooked correctly
- Provide food that is attractively presented, nutritionally balanced and served at the correct temperature.
- Ensure that the Food Safety & Health Legislation standards are adhered to
- Keeping up to date with the best practise and undertaking training as set out by Newcare Homes
- Leasing with Head Chef with regards to food orders and stock control.
- Checking deliveries for accuracy and quality and reporting any problems to the Head Chef.
- Working as a member of the team in the Kitchen by preparing and serving the food, cleaning of the kitchen and equipment and ensuring the observance of safe working practices.
- Helping with the preparation of food for activities and events.