

JOB SPECIFICATION CHEF

CurveMotion is an exciting indoor interactive venue, located in Bury St Edmunds, Suffolk. The venue offers a variety of activities for all ages. One of the core parts of the business is the Bistro offering a wide variety of food and drink.

CurveMotion prides itself on producing high quality food using fresh ingredients to cater for its wide customer base.

An opportunity has arisen for the position of a 2nd Chef reporting to the Kitchen Manager.

The role will include (but not be limited to) the following:

- Prepare and cook high quality food
- Guaranteeing the kitchen exceeds all standards set
- Ensure food orders are dealt with quickly and efficiently
- Provide the customers with outstanding service
- Ensure all kitchen processes are adhered to
- Ensure all Company policies and processes are adhered to
- Monitoring stock take and stock rotation
- Monitoring and reducing wastage
- Strive to improve standards and quality at all times
- Cover any other duties as necessary

The candidate must be enthusiastic, self-motivated, mature in approach and dedicated. They should display excellent inter-personal and communication skills. A professional appearance will be required at all times.

The role will demand flexible and varying working hours including evenings, weekends and bank holidays. All shifts are straight through (i.e. no split shifts) unless required for exceptional circumstances.

The role is contracted for 30-40 hours per week.