



TBH Café Prep Chef – Job Description

As part of the team, the prep chef will help The Breakhouse Café to be an efficient and profitable business.

The menu currently includes toasties, ciabattas, soups, oats, baked goods, and lunch specials. We are looking to expand our menu and offer some healthy and tasty breakfast and lunch options.

RESPONSIBILITIES

- Prepare delicious food that will be easily served during the breakfast and lunch rush by front of house staff.
- Friendly, reliable and a good communicator.
- Completing health and safety procedures including all relevant paperwork, for example allergen sheets for every dish prepared (all paperwork provided).
- Ensure the smooth operation of the kitchen, proactively, identify and respond to issues and opportunities as they arise.
- Take pride in maintaining the highest standards of cleanliness and safety.
- Dating, storing and labelling all food in accordance with hygiene standards.
- Manage food safety and stock rotation, placing orders with suppliers when needed.
- Uphold health and safety, due diligence records and compliance is maintained.
- Manage the set up and clean down of the kitchen on shift.

REQUIREMENTS

- At least 1 years' chef experience and a proven track record of working in kitchen doing prep.
- Have up to date appropriate training and certificates including food allergens, H&S and Food Safety Level 3, showing records of these.
- Have the ambition to grow and develop with us and become a vital part of the team.
- Want to use local, seasonal, and ethical products where possible.
- Hands-on, can-do attitude and a real team player.
- A high standard of personal presentation.
- Confident, calm, and professional approach.
- Comfortable working with vegan, veggie and gluten free items and incorporating them into the menu.
- A passion for food and developing your culinary skills.



- Punctual, reliable and an excellent attention to detail.
- Happy to work a variety of shifts from early mornings, weekends and evenings.

BONUS

- Interested in helping to grow herbs, fruit, and veg to include in the menu.
- Living close to Hackney Wick / Bow.
- Interest in baking and making home-made condiments.

BENEFITS

P.A.Y.E

- Paid holidays.
- Pension contribution.

P.A.Y.E and Freelancer:

- Food & refreshments provided on shift.
- Paid breaks.
- Share of tips.
- Personal & professional development.