



Savoury/Assembly Chef

We are looking for a assembly chef to join our skilled team. Duties will include helping our chefs prepare and cook our savoury range. An example of these jobs including making sausage rolls, sandwiches, sandwich fillings and various other products. This is a great opportunity to work in an artisan kitchen, and we would expect you to have bags of enthusiasm and energy. Early starts and weekends are part of the job, and you must have your own transport or get here on your own steam.

We are always looking for friendly, enthusiastic, and approachable individuals to join our fantastic team! People who can build rapport with ease and continue to give our customers confidence in the fact that every element of their experience at the Flour Pot is being delivered by people that care.

Key Responsibilities and Tasks:

- Assembling sandwiches and filled rolls using the Cybake reports in the office
- Packing filled sandwiches etc in ice lined thermos boxes for the shops ensuring that the packing sheets are followed exactly
- Preparing and cooking MEP for sandwiches, savoury and various sweet items – following recipes related document
- Ensuring that stations are cleared and cleaned between assembly jobs and prep jobs
- Assembling next days items – filled croissants, sausage rolls etc
- Complying to our FSMS as all times
- Ensuring that all food stored in the fridge is labelled correctly
- Ensure that all stock is rotated correctly and any shorts are reported to management for re-ordering
- End of Shift – clean down including tables, under tables, counters, fridge and freezer doors and ovens

Experience required:

- This would suit a commis or a junior chef looking forward to progressing in their career and enjoying a better work/life balance than the majority of catering jobs

Knowledge, Skills and Abilities required:

- Knowledge of kitchen operations and the requirements of the role
- A willingness to learn and develop
- To display consistently high standards
- To be a positive and effective communicator within the bakery team

- To have a flexible attitude towards working hours and willing to assist all areas of the operation



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Personal Qualities:

- Highest levels of personal hygiene at all times
- Hard-working, self-motivated and works well under pressure
- Well organised, punctual and flexible attitude
- Honest, friendly and approachable
- Excellent communication skills