

Job Title: Kitchen Team Member (Live Out)

Reporting to: House Cook

Basic Salary: £10.85 Per Hour

Hours: 35 Hours Per Week

Job Location: Bowden Court

Our Business:

LHA London has been providing high quality accommodation in London since 1940 and now have fourteen large hostels providing affordable accommodation for nearly 2000 people in the capital. Our residents are young, single people studying or working in London, and live with LHA either to undertake educational courses, or if working, to give themselves time to familiarise with London, to make friends and to decide whether or not to make more private and long term arrangements for housing.

We're looking for an organised and energetic kitchen team member to join our kitchen team at our Bowden Court hostel. Located in the heart of Notting Hill, Bowden Court is our largest site with up to 300 residents and volunteers eating breakfast and evening meals every day. The majority of food is prepared fresh each day with high autonomy for menu design and creation offered to the house cook and kitchen team.

Main Purpose of Job:

Reporting to the House Cook, you will be responsible for assisting with the preparation and serving of the food menu along with maintaining the cleanliness of dishes, work stations and food storage areas. You will also deputise for the house cook in their absence and support the supervision of volunteers as required.

Key Responsibilities Include:

- To prepare menu as set by the House Cook and to participate in the serving of food.
- To comply with good practise stock control, stock holdings & stock rotation.
- Ensuring the food preparation areas are clean and hygienic
- Washing utensils and dishes and making sure they are stored appropriately
- Sorting, storing and distributing ingredients
- Washing, peeling, chopping, cutting and cooking foodstuffs and helping to prepare salads and desserts
- Disposing of rubbish
- Cleaning the food preparation equipment, floors and other kitchen tools or areas

Key Skills:

- At least 1 year of experience in or around a professional kitchen, ideally in a fast-paced, high-volume kitchen.

- knowledge of stock control, ordering schedules, prep schedules, and storage processes
- A commitment to food hygiene and health
- Excellent communication skills
- A positive, can-do attitude and an ability to work well as part of a team, particularly when under pressure
- A passion for creating good food and a great people attitude
- A desire to succeed and push yourself forward