

JOB DESCRIPTION



JOB TITLE	Chef
DATE	May 2026
DIVISION	Public FM
SITE / OFFICE	
REPORTS TO	

ROLE OVERVIEW

As a Chef at OCS, you will play a vital role in delivering high-quality food and service across your site. You will be responsible for preparing and cooking meals to a high standard, ensuring excellent taste, presentation and consistency. Alongside this, you will support stock control, manage resources effectively and maintain strict food safety and hygiene standards.

This is a hands-on role ideal for someone passionate about food, quality and service, with the opportunity to develop your skills within a supportive and professional catering environment.

KEY TASKS & RESPONSIBILITIES

- Prepare and cook food to a high standard, ensuring quality, taste and presentation
- Manage stock levels, including ordering and controlling raw materials
- Monitor and control budgets, minimising waste and ensuring efficient resource use
- Maintain high standards of cleanliness, food safety and hygiene within the kitchen
- Support the delivery of catering services for clients and customers
- Assist with site operations and provide cover in the absence of the Senior Chef where required

QUALIFICATIONS, SKILLS & EXPERIENCE

- Right to Work in the UK and willingness to undergo a DBS check.
- Strong understanding of food hygiene, health & safety and kitchen compliance standards

- Ability to work both independently and as part of a team
- Strong communication and customer service skills
- Passion for food preparation and delivering high-quality service
- Ability to work in a fast-paced catering environment and manage workload effectively

Desirable:

- Previous experience in a chef role or catering environment
- Food handling or food safety certification (or willingness to obtain)
- Qualifications such as City & Guilds 706/1 & 706/2 or Level 2 Diploma in Professional Cookery (or equivalent)
- Experience within contract catering or large-scale food production
- Experience supporting kitchen operations or deputising for senior team members

WORKING ARRANGEMENTS

This position will be based at <site/location>, working <shift pattern / hours>.

ACCEPTANCE OF ROLE

Revisions:

The Company reserves the right to alter these responsibilities and you will be advised of any changes through the normal method of communication.

AGREEMENT:

I confirm that I have read and agree with the responsibilities specified within the Key Tasks and Responsibilities Section of this job description

Name:

(Job Holder)

Signature:

Date:

Name:

(Line Manager)

Signature:

Date: