



THE TANK MUSEUM

Trainee Chef

Role Description

The Tank Museum was founded in 1923 as a teaching resource for engineers and soldiers of the Tank Corps. Over recent years, the Museum has dramatically transformed from a training aid for the Army to a 21st century Museum aspiring towards access and excellence for all.

Based at Bovington Camp, the home of the tank, the Museum boasts the most comprehensive collection of armoured fighting vehicles in the world. In addition, the Museum has a very strong supporting collection of medals, photographs, film, sound recordings, fine art, books, weapons, models and memorabilia. Current displays tell the story of the tank from its inception in 1915 to the recent war in Afghanistan. The entire collection has Designated Status. In 2018 The Tank Museum became part of Arts Council England's National Portfolio.

Catering

The Catering operation consists of a large and busy restaurant together with several other catering outlets across the Museum site. Contributing to the organisation not only commercially but adding to an excellent all-round visitor experience.

As a Trainee Chef you will be supporting the Catering Manager and Head Chef, raising the bar even higher in The Tank Museum restaurants and catering outlets. You'll be delivering an excellent service, and a high standard of food from delicious home-made cakes to fine lunches and event and function catering.

You will be gaining hands on experience providing catering for a large and busy restaurant, café and kiosk as well as providing catering for corporate events, Tank Museum events and weddings. You will work under the supervision of the Head Chef in food preparation, cooking, stock control and ordering and assisting with menu development. You will always work towards the highest standards of food and kitchen hygiene.

Role Profile

Role Title	Trainee Chef
Department	Commercial
Key Relationships	Catering Operations Manager, Restaurant Supervisor, Head Chef, General public
Overall Role Purpose	As a trainee chef you will be responsible for helping the museum deliver all aspects of the kitchen operation. Assisting the Head Chef and Catering Operations Manager in the operation of the Museum's catering facilities and delivering a high standard of food preparation and customer service.
Key Accountabilities	<ul style="list-style-type: none"> • Assisting with food preparation and cooking • Assisting with menu development • Delivering consistently high standards • Supporting the Head Chef in all aspects of running the kitchen on a day-to-day basis • General kitchen and restaurant cleaning, ensuring the highest standards of hygiene and cleanliness, conforming to legal requirements in relation to Health & Safety, Food Safety, Hygiene and COSHH procedures. • Assist in the delivery of catering for events and promotions within the Museum. • Ensuring that a high level of personal presentation is achieved at all times.
	The duties and responsibilities in this job are not restrictive and the post holder may be required on occasion to undertake other duties. This will not substantially change the nature of the post.

Person Specification

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> No specific qualifications required 	<ul style="list-style-type: none"> Food Hygiene Certificate
Experience		<ul style="list-style-type: none"> Experience of working in a Catering role Experience of working in a customer service environment
Knowledge & Skills		<ul style="list-style-type: none"> Knowledge of food preparation procedures Sound awareness of health & Safety and food legislation
Personal aptitude	<ul style="list-style-type: none"> A people person Passion for food Hard working 	<ul style="list-style-type: none"> Excellent attention to detail and accuracy
Disposition	Enthusiastic and committed	
Other requirements	The ability to work weekends and support special events.	