

JOB VACANCY

Job Title : Chef

Hours per week : Full Time, 35 hours/week

Location : Lampeter

Salary : £25,200 - £27,600 per annum

Reporting to : Head Chef

Department : Operations Department

Duties:

• Ensuring that all vegetarian food is of excellent quality and served in a timely manner.

- Planning the vegetarian menu, keeping in mind budget, and availability of seasonal ingredients.
- Overseeing all kitchen operations.
- Coordinating kitchen staff, and assisting them as required.
- Taking stock of ingredients and equipment, placing orders to replenish stock and undertaking daily cleaning and disinfection duties.
- Enforcing safety and sanitation standards in the kitchen, minimise water, electricity and gas consumption.
- Creating new recipes to keep the menu fresh.
- Performing regular kitchen equipment maintenance and inspection.
- Participating in vegetarian cuisine workshop and event organised by the Academy.
- Receiving feedback and making improvements where necessary.
- Carrying out tasks assigned by the Head Chef.

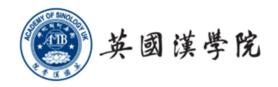
Requirements:

- British Citizen or Permanent Resident.
- Culinary school degree/diploma or past experience as a working chef for at least 5 years.
- In good health condition, ability to stand for 6 to 7 hours a day while working.
- Proficient in English or Chinese.
- Able and willing to learn and practise the teaching of Traditional Chinese Culture and Buddhism.
- Perfectionism in sanitation and quality control.
- Portfolio of creative, unique vegetarian dishes.
- Great leadership, interpersonal and problem-solving skills.
- Harmonious team working.

Benefits:

- Free vegetarian meal, campus accommodation for staff (living alone) and Traditional Chinese Medicine Consultation.
- Annual leave entitlement is 28 days' annual leave per year, plus 8 bank holidays.
- Free classes on Traditional Chinese Culture and Buddhism, such as calligraphy class, moral and ethnics class, Traditional Chinese Medicine Workshop, Buddhism Lectures, Sinology English Class etc.

If you are interested to apply, please fill in the Job Application Form attached and email to fw_yong@yahoo.com by **31 May 2022**. Shortlisted candidate will be informed for an interview. Thank you.



招聘啟事

職稱: 廚師

工作時間 : 全職, 每週35小時

工作地點 : 威爾士蘭比得

年薪資 : £25, 200 - £27, 600

匯報對象 : 廚師長 部門 : 營運

工作職責:

• 按質、按量、按時烹製飯菜,做到飯菜可口,保質新鮮。

• 按不同季節、標準和成本控制,制定和更新素食菜單。

• 熟悉廚房日常運作。

• 組織協調廚房員工,配合完成餐食準備工作。

• 做好食品檢查、採購、清潔及消毒工作。

- 遵守安全及衛生操作規程,節約水、電、煤氣等用料。
- 推出新素食菜單。
- 定期檢查與維護廚房設備。
- 參與學院舉行的素食教學與宣傳活動。
- 處理好員工及學生對食品的反饋工作,不斷改進提升。
- 完成廚師長交辦的其他工作。

條件:

- 英國公民或永久居留。
- 烹飪本科/文聘學歷或至少五年以上的廚師工作經驗。
- 身體狀況良好,工作日能夠站著工作6至7小時。
- 良好的英文或普通話能力。
- 發心及願意學習中華傳統文化及佛法並將所學落實在日常生活及工作中。
- 熟悉用餐安全、營養均衡及成本控制工作。
- 熟悉和掌握各種菜品的基本製作技術及出品標準(色、香、味、形)。
- 良好的廚房管理、溝通及解決問題的能力。
- 和諧的團隊協作。

員工福利:

- 提供員工本人免費素食餐、院內住宿(員工個人獨住時)和中醫問診服務。
- 每年28天年休假及8天法定假日。
- 免費傳統文化及佛法課程,例:書法班、德行教育課程、中醫保健講座、佛學講座、漢學英文學習等課程。

如果您對以上崗位有興趣,敬請填寫應聘表並於 2022 年 5 月 31 日前發送至郵箱:fw yong@yahoo.com。 入選的申請者將獲得面試通知。感恩!