

General Description:

The Chef works in the F&B Department / Kitchen as part of the Kitchen Team. In accordance with the Head Chef he/she prepares all sorts of hot and cold food for our customers (students, staff and guests). He/she supports the Head Chef in all his tasks. He/she is responsible for food safety and good hygiene practice (GHP) in his working area.

School Wide Expectations:

1. Will adhere to and uphold the ISZL Mission Statement
2. Will adhere to and uphold the ISZL School Ethos and Culture
3. Will adhere to ISZL policies and procedures
4. Will participate in the ISZL Virtual Learning Environment & integrate technology as appropriate
5. Will adhere to the Hygiene Standards and regulations as mandated by ISZL and swiss authorities (HACCP)
6. Will keep his working area, technical equipment and school materials in good order

Reporting to: Head Chef

Areas of Responsibility

- Preparation of hot and cold food
- Support the Head Chef in his tasks (ordering, menu planning, stock control)
- Serving lunch to students and staff at the buffet counter
- Cleaning tasks in the kitchen and designated areas
- Run the Kiosk service occasionally
- Store away delivered goods

Characteristics and Skills

- Must have "Eidgenössisches Fähigkeitszeugnis Koch/Köchin" or similar
- Good basic communication skills in both English and German
- Able to communicate well with students, staff and parents
- Positive attitude
- Strong interpersonal skills
- A committed team player

Updated: Wolfgang Stuchly, Sep.2020