



JOB DEFINITION	Department;	Kitchen / Production
	Reporting to;	Operations Manager and/or daily supervisor in charge
Job Title	Food prep & production staff	
Job Purpose	To work as part of the team producing speciality and upmarket seafood products.	
Salary & hours	<p>The business operates Monday to Saturday from 0700hrs. You can expect to work in a shift rota.</p> <p>Rates of pay: depending on age and experience.</p> <p>Conditions of employment outlined in the Contract of Employment.</p>	
Tasks and Duties	<ul style="list-style-type: none"> • Veg prep • Fish prep including filleting & crab picking • Cooking under instruction from the chef • Washing up and kitchen cleaning • System compliance • Food tasting 	
Key Skills	<ul style="list-style-type: none"> • Food prep skills, eg knife skills, basic cooking • The role requires lifting pots, pans etc; physically able • Awareness of food safety in a commercial environment useful 	
Person Specification	<p>Have experience in a commercial or production kitchen environment or demonstrate capacity from other experience.</p> <p>Ability to work to standards and deliver consistently to the high standards of Catch quality.</p> <p>Have experience of or demonstrate potential for adherence to kitchen health & safety procedures, (under supervision)</p> <p>Be able to work effectively as part of a team and take instruction</p> <p>Be friendly, approachable and a good ambassador for Catch</p> <p>Basic Food Hygiene certificate required. If you do not have an up-to-date qualification, be prepared to do the course.</p>	



	<p>First Aid qualification useful</p> <p>Any other duties as required by the role</p>
Other important information	<p>This is a brand new production facility that operates an exceptionally high standard of hygiene and safety. We endeavor to create and maintain a happy, fair, friendly, and productive working environment. However, working for Catch means you are aware of our standards and operation and agree to work under the rules of the business.</p> <ol style="list-style-type: none"> 1. The whole of the courtyard complex is a NO SMOKING AREA. Smoking is forbidden whilst wearing protective clothes. 2. Mobile telephones are not allowed in the production unit. Phones are left in your personal locker until break times. 3.

Send a short CV and covering letter to Hayley Elston at: ahoy@catchfabulousfishcakes.co.uk