



UPLANDS  
NATION  
Office description for

## KITCHEN MANAGER (KÖKSCHEF)

<i>Electing body:</i> Landskap	<i>Time of election:</i> Last ordinary landskap of the semester	<i>Term of office:</i> One semester
<i>Special rules regarding eligibility:</i>		<i>Payment:</i> KK card (depending on supply) Discount card level II
<i>Area of work:</i> Be responsible for the preparation and cooking of food for the nation's restaurant business and gasks, as well as personnel management in this area	<i>Number of officeholders:</i> Two per semester	
<i>Position in the organization:</i>  Subordinate to the third curator, kitchen master and pub master Part of klubbverket Can by landskap or the board be answerable together with the third curator for coverage-lacking waste		
<i>Cooperative relations:</i>  Third curator and kitchen master – planning and carrying-out the work		
<i>The office holder is obliged:</i>  <u>to</u> before their term of office plan this together with the kitchen master; <u>to</u> lead the work in their area; <u>to</u> handle and store foodstuffs so that they aren't spoiled and waste is minimized; <u>to</u> recruit personnel for their own area; <u>to</u> assist the kitchen master with inventories; <u>to</u> maintain good order in the used locales and see to that the hygiene levels meet the recommendations of Hälsovårdsnämnden (the public health committee), as well as to be responsible for the cleaning after events; <u>to</u> attend meetings of the klubbverk; <u>to</u> together with the other members of the klubbverk work on two occasions per semester decided by the curators; <u>to</u> together with the other members of the klubbverk plan and hold the semester's staff party; and <u>to</u> contribute to a good atmosphere and good cooperation in the klubbverk.		
<i>Other regulations the office holder has to follow:</i>  Regulations for office holders Accounting routines Directives from the Public Health Committee Security rules for the usage of kitchen equipment from the Fire Department		