

**Job Title: Weekend Cook**

**Job Purpose:**

To undertake a range of fresh food preparation to a high standard ensuring that “safer food, better business” systems, standards and quality are maintained to comply with food safety and environmental health standards with a view to maintaining our 5-star rating.

**Specific Duties:**

|  |
| --- |
| **Kitchen Service Delivery** |
| 1. Undertake the preparation of daily food products such as breakfasts, light lunches, cakes, breads, sandwiches, soups and salads (in line with menus set by the Head of Kitchen). 2. Ensure high quality of food to maintain and build on our reputation together with good speed of service and Covid-secure measures. 3. Prepare food in accordance with customer dietary requirements. 4. Adhere to best practice kitchen hygiene and ensure kitchen is cleared down to a high standard after service. 5. Direct the Kitchen/Café Assistant |

|  |
| --- |
| **Additional Requirements:** |
| 1. Attend all training courses as directed by the Head of Kitchen and be responsible for maintaining and improving own knowledge and skills through experience and training. 2. Adhere to the Apuldram Centre’s Policies and Procedures 3. Undertake any other duties that reasonably fall within the scope of the job role as and when required to ensure the safe and smooth running of the service. 4. Comply with all health and safety policies and procedures and protect the health, safety and wellbeing of customers and colleagues in a Covid secure environment. 5. Act professionally and work co-operatively as a member of a staff team and contribute to a culture of open communication. |

**Person Specification**

|  |  |
| --- | --- |
| **ESSENTIAL** | **DESIRABLE** |
| Good general standard of education to include GCSE English and Maths Grade C (or equivalent) |  |
| Recognised vocational qualification relevant to the post in cookery, catering or food processing level 2 qualification | Knowledge of Safer Food, Better Business Guidance |
| Level 2 Food safety certificate  Covid-19 infection control training |  |
| Experience of catering and food preparation using fresh produce. | Experience of working in a busy catering / retail operation |
| Excellent interpersonal skills and the ability to represent the organisation in a friendly, professional and knowledgeable manner | First Aid training  Experience of lone working and key holder procedures |
| Reliable, trustworthy and patient with a friendly and engaging personality, clean & tidy appearance / grooming | Full driving licence and car owner |

**Key Competencies Required for the Role:**

* Ability to communicate effectively with a range of people.
* Ability to lone work and work as part of a team
* Ability to remain calm and confident under pressure