

**Candidate Specification**

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| **Post Title:** | Cook |
| **Salary:** | £11.44 |
| **Hours:** | 37.5 over seven days – weekly rota |
| **Location:** | St Michaels, Lodge, Langho. BB6 8BG. |
| **Responsible to:** | Catering Manager  |
| **Job Purpose:** | Prepare, cook, and serve high quality fresh meals in a timely manner. Maintain a smooth running of the Kitchen and Bistro. Maintain cleanliness of the Kitchen and Bistro to our high standards. Wait on customers whilst providing excellent customer service |
| **Key Responsibilities:** | This is not a comprehensive list of all the tasks which may be required of the post holder. It is illustrative of the general nature and level of responsibility of the work to be undertaken. |
|  | Preparation of food |
|  | Cooking foods in a safe and timely manner |
|  | Adhere to cleaning practices |
|  | Reporting required repairs and replacements |
|  | Provide excellent customer service |
|  | Cash handling  |
|  | Help manage all food items and stock to ensure compliance with current legislation |
|  | Help manage stock levels, reporting to Catering Manager |
|  | Helping in menu development |
|  | Act courteously towards staff members, residents, and customers |
|  | Support other team members |

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| **Qualifications** |  |
| **Essential** | **Desirable** |
| Experience within a café/bistro or similar |  |
| Food safety certificate |  |
| **Essential Knowledge, Experience & Attributes** |  |
| Good Knowledge regarding food and food safety including allergens |  |
| Experience in working within a team and alone |  |
| Excellent communication skills |  |
| Attention to detail |  |
| Ability to work under pressure |  |
| Working on own Initiative  |  |
| Reliable individual |  |
| Commitment to the role and the Charity. |  |

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| **Other** |  |
| An acceptable level of sickness absence |  |
| A flexible approach to working hours and practices |  |
| Current DBS |  |