



Job Description

Job title: Full-Time Cook (37.5 hours per week). Five days per week, with weekends on a rota basis.

Responsible to: Catering Manager

Location: Shropshire Hills Discovery Centre, School Road, Craven Arms, Shropshire, SY7 9RS

Salary: £26832.00

How To apply Please send your CV and covering letter to grant.wilson@growcooklearn.co.uk

Job purpose:

Using fresh ingredients, you will be creating, producing and serving delicious meals from scratch to a consistently high standard.

You will delight in bringing your experience, enthusiasm and eagerness to exceed customer expectations to this dynamic and challenging role.

Working alongside the Catering Manager, you will make cakes and tray bakes, pies, soups, quiches and buffets and use your experience in a fast-paced food service environment to run a busy service.

You will need to follow guidelines on food safety and operate to tight budgets, using your time effectively and managing ingredient costs.

Main responsibilities:

- ✓ Embody the Grow Cook Learn ethos and share your passion for local food and its producers with visitors and Centre users, in particular our commitment to “Eat the View”.
- ✓ Take responsibility for serving, preparation, cooking and presentation of food to the highest standards.
- ✓ Undertake all necessary duties required to deliver an exceptional catering service and ensure extremely high levels of food hygiene and cleanliness are maintained throughout the operation.
- ✓ Ensure that all health and safety measures, legal and hygiene standards, risk assessments and COSHH procedures are observed and maintain food safety records as required by law.
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- ✓ Understand the needs of customers with special dietary requirements and be prepared to offer alternatives where appropriate.
- ✓ Maintain a high standard of personal presentation, appropriate communication and suitable conduct when dealing with members of the public and centre users.
- ✓ Undertake all necessary cleaning duties to a high standard including regular clean down of work area, attending to customer self-clear stations, cleaning tables where necessary, laundry and washing up (manual & machine) and regular cleaning of the kitchen, its surrounds and equipment as directed by the cleaning schedule.
- ✓ Adhere to existing working practices, methods, procedures; undertake relevant training and development activities and respond positively to new and alternative systems.
- ✓ Attend meetings and training as required.
- ✓ Be prepared to work flexibly and to meet the requirements of the job and opening hours, including bank holiday, evening and weekend working.
- ✓ Uphold the Equalities and Diversity policy of the company and have an understanding and commitment to anti-discriminatory practices.

Key skills & behaviours

Key skills

- ✓ Thrives to exceed expectations
- ✓ Customer focused
- ✓ Leadership
- ✓ Management
- ✓ Works to a high standard
- ✓ Excellent cooking skills
- ✓ Ability to prepare and present food to a high standard

Behaviours

- ✓ Enthusiastic
- ✓ Continuously looking for improvement
- ✓ Can-do attitude
- ✓ Motivated
- ✓ Trustworthy
- ✓ Excellent hygiene standards



This Job Description does not represent a finite list of duties and you may be called upon to undertake further duties or additional duties not already mentioned but in accordance with your post as (post). This Job Description does not represent a contract of employment.