



Full Job Description: WEEKEND HEAD COOK

Job details

Salary: £11 an hour

Job type: Part-time Permanent

Qualifications

- Cooking: 1 year (Required)

Weekend HEAD COOK - JOB ROLE DEFINITION

The Head Cook will report to the Operations Manager and will carry out the following duties:

1. Food Preparation

Preparation of both sweet and savoury foods. Cooking of hot meals using ovens, deep fat fryers, griddles and other electrical appliances

2. Food Hygiene

Ensure that food is stored correctly and that cooked and uncooked foods are kept separate. Clean worktops and other surfaces in a manner consistent with the centres cleaning policy

3. Monitoring / reporting

Rotate & monitor stock levels and liaise with operations manager to replenish stock. Report Health & Safety issues to management. Record temperatures as required under HACCP

4. General/other duties

Cleaning of food service area
Carry out deep cleaning daily as per rota
First Aid (where trained)

5. Customer Care

Have an awareness of customer needs and expectations and strive to give the customer a good experience

Cooks will be flexible and will work with management to ensure the safe and efficient operation of the centre.

Essential requirements:

- Must have working knowledge of HACCP (Hazardous and Critical Control Points) and COSHH (Control of Substances Hazardous to Health).
- Must have a minimum of 1 year experience of working in a commercial kitchen.
- Current Level 2 food hygiene certificate.

Desirable:

- 1 year experience of leading a commercial kitchen
- Current Level 3 food hygiene certificate.
- Must be prepared to obtain level 3 food hygiene, if not already held, within 2 months of start date.
- Current first aid certificate.
- Food allergy training.

Duties will include:

- Cooking and presenting food
- Maintaining food hygiene standards
- Monitoring & Reporting
- Induction training of new/existing staff in basic food hygiene as required.
- Maintaining good working practices.
- Maintaining good working relationships with colleagues.

Hours of work are 20 per week,

Normal hours are:

- Friday 6pm – 10pm
- Saturday: 9:30am – 6:30pm
- Sunday: 12pm – 7pm

Application question(s):

- Are you able to work every weekend, unless booked off as a holiday?
- Tell us about your work history - what have you been doing in your current and previous roles? Include details of training, leading a kitchen, stock orders and anything else that will help you stand out from other candidates.
- Tell us why you feel this role might be a suitable fit for you.

Experience:

- Cooking: 1 year (required)