

## JOB DESCRIPTION – COOK

If the below sounds like the perfect role for you please submit your CV and covering letter to [sdale@greenwoodfamilypark.co.uk](mailto:sdale@greenwoodfamilypark.co.uk)

### PURPOSE OF THE JOB

Preparing, cooking and presenting high quality food in a fast-paced environment.

### KEY ACCOUNTABILITIES

- Catering in a busy work environment ensuring that all guests to the facility receive the highest level of guest experience at all times.
- Assisting both Back and Front of House when required to the highest standard.
- Ensuring the facility meets the highest catering standards carrying out washing/clean down duties when required.
- Partaking in stock takes and providing updates for required stock/consumable to the Food and Beverage manager.
- Completing relevant paperwork, temperature controls and checklists, reporting any incidents, which may affect health and safety or presentation of the facility to a supervisor/manager.
- Ensuring that a high standard of personal grooming is maintained including wearing the required uniform and using the PPE provided where required.
- Co-operating with all team members and undertake all duties in the restaurant, and all outlets as requested to ensure an efficient and effective service is delivered at all times
- Ensuring you are working safely and securely and that your fellow team members are doing the same.
- Undertaking departmental and site training as and when required, including regular practice of fire procedures, evacuation process and Health and Safety training.
- Any other reasonable task or duty assigned by the management team.

This job description is not exhaustive and other duties or tasks may be required as specified from time to time in accordance with the job role

### ATTRACTION/OFFICE SPECIFIC REQUIREMENTS

Qualifications or Required Experience:

- Cooking and Catering experience is essential
- Certified to either Level 2 or 3 in Food Safety

- HACCAP knowledge
- Guest service skills, being guest focused at all times
- Ability to work under pressure and part of a team.
- Able to communicate in a calm and professional style.

Your role will be to cover the griddle, fryers and Pizza oven in the outlets. You will also need to deliver a more expansive menu through the main Café.

The role would suit someone who has experience of cooking in pub kitchens.

Presentation, organisation and an understanding of FSA and EH regulations is crucial.