

Relief Cook

Location as per advert

At a glance:

Grade: C

Pay: As per advert

Allowances:

- Distant Islands Allowance

Job Purpose:

Your work will include the management and delivery of the catering requirements for residents within the care home, at the direction of the Registered Manager and Senior Social Care Worker.

For application support contact hrsupport@orkney.gov.uk or call 01856 873535 ext.2250

Benefits and Support

5.6 weeks statutory annual leave, inclusive of Public Holidays (pro-rata)	Comprehensive induction process
Potential to join Local Government Pension Scheme	Employee Assistance Programme

Main Duties and Responsibilities

Manage the preparation and delivery of high quality, varied and nutritious meals for residents who are physically frail and those with dementia, taking account of individual specialist diets.

Ensure that the kitchen and its surrounds are maintained in a safe and hygienic condition at all times.

Be responsible for menu planning, cooking, ordering and stock control as required.

Ensure that provisions are kept and stored properly in relation to temperature and location.

Ensure that kitchen staff are deployed in such a way as to ensure service needs are met.

Responsibilities for All

Embody the Council Values of Accountable, Reliable, Considerate and Collaborative.	Participate in team meetings, 1 to 1s, supervision and good conversations process
Handle all information in confidence and in line with Data Protection requirements	Comply with the Council Employee Code of Conduct
Work safely to prevent risk to yourself and others	Comply with relevant professional body codes of practice/conduct
Ensure Equality, Diversity and Inclusion	Any other duties appropriate to your grade
Undertake mandatory and relevant training and development	Where required Support the Council's emergency response

Skills and Requirements

Must have

Experience of working in consumer catering.

Experience of caring for equipment.

Ability to demonstrate awareness of Health & Safety procedures in the kitchen.

Ability to demonstrate knowledge of Control of Substances Hazardous to Health (COSHH).

Ability to demonstrate knowledge of safe storage of food.

Intermediate Food Hygiene Certificate

OR

Elementary Food Hygiene Certificate, with the requirement to achieve Intermediate Food Hygiene Certificate.

Ability to travel efficiently and effectively between various work locations within Orkney to meet the operational requirements of the Service.

Requirements of the Role

Disclosure/PVG:	PVG Adults	Convictions to Declare:	All
Politically Restricted Post:	No	Sponsorship:	No