

Job Description



POST:
Cook

LOCATION:
Development Based

PURPOSE OF JOB

To prepare and produce nutritious, well balanced and varied menus for customers and on occasion guests. To provide customers and customers with service excellence within the dining room. Ensure the adherence of the Association's Food Safety Management system.

MAIN DUTIES & ACTIVITIES

To plan, prepare and cook varied, nutritious menus for customers and customers.

To provide varied meals appropriate for any specific dietary requirements.

To ensure meals are served in a timely manner, maintaining the requirements of hot holding of food.

To ensure adherence to the Association's Food Safety Management system including the completion of HACCP documentation.

To assist the Coordinator with managing the food budget through effective stock ordering, production planning and waste controls.

To be aware of the policies of Trust Housing Association and to what extent the policies impact upon the development.

To ensure that the kitchen is maintained in a safe and hygienic manner at all times.

To undertake tenant/service user consultation and report any findings to the Coordinator.

To treat all customers with respect and dignity at all times, respect personal choice and actively encourage independence and social inclusion.

To actively promote the meals service within the development.

To participate in team meetings, staff supervisions and day-to-day staff communication.

To undertake any other relevant duties as considered appropriate to the post.

EQUALITY, DIVERSITY AND INCLUSION (EDI)

Trust is an Investor in Diversity organisation and as such we seek to promote equality, inclusion and diversity in all that we do.

You will be required to:

- Be aware of and engage with Trust' EDI Strategy and Policies, IID and LID action plans surveys, induction & review sessions and focus groups.
- Contribute to EDI discussions in team meetings and share updates and case studies
- Ensure your EDI training is up to date
- Attend EDI learning and networking events
- Access where relevant, EDI information on Trust's intranet
- Be clear of your responsibilities for EDI as a staff team member and the expected behaviours and values set by Trust
- Challenge any inappropriate behaviour, bullying or harassment and discrimination and report it through the appropriate channels.

REPORTING ARRANGEMENTS

Principally reporting to the Coordinator for the daily running of the catering operation. Additional reporting to the Catering Manager for catering specific and regulatory requirements.

PERSON PROFILE AND SPECIFICATION

Skills & Abilities	Essential	Desirable
Previous experience in cooking and serving quality food	✓	
Experience of cooking for specific dietary requirements	✓	
Understanding of the needs of older people in relation to meal provision		✓
Confidence to actively seek tenant feedback and make changes as required	✓	
The ability to communicate well with other team members	✓	
Flexible in relation to hours of work	✓	
Ability to manage their own workload	✓	
Ability to work on their own initiative	✓	
Education, Qualifications, Training & Development	Essential	Desirable
Relevant food related qualification e.g. REHIS Elementary Food Hygiene Certificate	✓	
Knowledge of the requirements of a Food Safety Management system		✓
Willingness to undergo future training in areas such as menu planning and food and nutrition.	✓	
Other factors and attributes	Essential	Desirable
Experience of catering for people suffering from dementia		✓
Equal Opportunities	Essential	Desirable
This organisation is working actively to promote equality of opportunity both in its employment practices and in the delivery of its services. It is essential that the post holder is willing to work in accordance with existing policies and Codes of Practice.	✓	

Signed _____

Dated _____