

Cook

Job Title:	Cook
Salary:	£23,016 - £28,155 FTE
Contract:	Permanent, Full time (0.8FTE Considered)
Hours:	36.25 hours per week FTE. (29 hours for 0.8FTE)
Location:	Bendrigg Lodge, Old Hutton, Kendal LA8 0NR
Closing date:	9am Monday 3 rd March 2025
Interview date:	Tuesday 11 th March 2025 (TBC)



The focus of this role will be to ensure the provision of catering services on behalf of Bendrigg Trust. The post holder's key responsibilities/tasks will be as follows:

Cook Job Description:

- To pro-actively work with the Head Cook, as part of the Catering team to promote healthy eating.
- To support all relevant administration, purchasing, stock control and maintenance in accordance with Bendrigg's policies and procedures.
- To prepare and produce a range of meals to the agreed standards of customer requirements and legislation.
- To ensure good kitchen practices and cooking methods are upheld and observed.
- To maintain a high standard of personal and kitchen hygiene.
- Ensure that the kitchen complies with Food Hygiene standards in accordance with Environmental health legislation.
- Maintain a high level of cleanliness in accordance with health and safety regulations including washing of equipment, utensils and machinery e.g. dishwasher.
- The post holder must wear the appropriate PPE as provided and where applicable.
- Take an active role in the catering team, including attending meetings and undertake training deemed necessary.
- To be responsible for volunteers and other Bendrigg staff whilst in the kitchen.
- To support the maintenance, repair and safety of the kitchen and all equipment.

Other:

- To participate in internal and external training as appropriate to the role
- To undertake such duties as may reasonably be expected, within the scope and rank of the post.



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Cook: Person Specification

It is expected that the post holder will have the following:

	Essential	Desirable
Experience	<ul style="list-style-type: none"> To have provided catering on either paid or voluntary basis, ideally in a commercial setting 	<ul style="list-style-type: none"> Experience of carrying out monitoring checks Experience of controlling stock
Knowledge	<ul style="list-style-type: none"> Understanding of safe working practices, safe food hygiene practices and safe personal hygiene practices Basic knowledge of Health & Safety and food hygiene regulations 	<ul style="list-style-type: none"> Good understanding of various dietary and cultural requirements Knowledge of the importance of portion control
Skills	<ul style="list-style-type: none"> Ability to prepare and cook a full range of meals to meet the needs of the service users Cleaning skills including washing up and general kitchen cleaning routines Ability to communicate with staff and service users confidently 	
Qualifications	<ul style="list-style-type: none"> Basic Food Hygiene L2 (or willingness to obtain this) 	<ul style="list-style-type: none"> Intermediate Food Hygiene L3 (or willingness to obtain this) NVQ2 in Catering and Hospitality (or equivalent)
Other	<ul style="list-style-type: none"> Able to work as part of a team Flexibility in work hours Ability to meet the travel requirements of the role Willingness to undertake training and development in the post Empathy with the aims of Bendrigg 	<ul style="list-style-type: none"> Experience working around people with disabilities