

Assistant Cook – Role Specification

We are looking for someone with a passion for food to undertake the general preparation of food for the Minack customers.

Responsible to: Cook and Duty Manager
Hours: up to 40 hours per week April - October

To assist the cook with:-

1. Preparing food to a high standard using fresh food from scratch to the agreed menu.
2. Planning and being aware of all dietary requirements and food allergens.
3. Assisting with dealing with deliveries, stock rotation and ordering supplies.
4. Ensuring that any pre-booked food orders are fulfilled, and any relevant reports are produced.
5. To help reduce waste and help drive profit.
6. Complying with the Minack's policy on Health & Hygiene.
7. Ensuring the Pol Minack Commercial Kitchen and all storage areas are kept clean in line with the Minack's Policy on Health & Hygiene, bringing any maintenance issues to the attention of the Business Support Manager.
8. Making sure all opening and closing checks are completed and the daily check sheets.
9. Providing a polite and friendly service to all customers and lead by example.
10. Covering at peak times some shifts in one of the catering outlets.
11. Anything else as may be reasonably requested by the Cook, Duty Manager, Visitor Experience Manager or member of the Senior Management Team.

In addition, as with all roles at the Minack, you must be conversant with the Minack's Health & Safety and Evacuation Policies.

Personal Specification

Essential:

- Experience working within a professional café or restaurant environment as a cook.
- Ability to work on your own, tracking your time accurately.
- Ability to work under pressure.
- Reliable and punctual.
- Willingness to work flexible and unsociable hours including one weekend day.

Desirable:

- Level 2 food hygiene.
- Allergen awareness course.
- Experience of planning menu's including costings.