

JOB DESCRIPTION

Job Title:	Cook		
Directorate:	People	Salary:	£24,796 - £25,989 FTE plus £729 FTE London Weighting; Pro-rata: £10,052 - £10,536 plus £295 London Weighting
Section:	Larchwood – Children’s Social Care	Grade:	BG-J SCP 3 - 6
Location:	Larchwood	Work Style:	Fixed

Key Objectives of the role

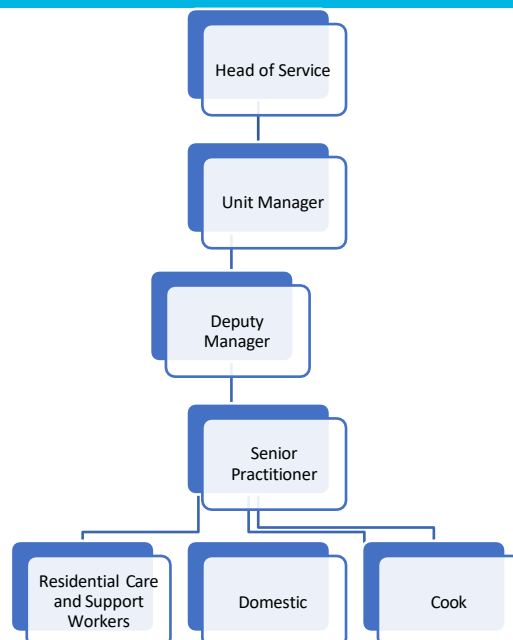
To plan a varied menu that reflects children/young people’s dietary requirements including their likes and dislikes.

To provide children/young people and staff with a healthy evening meal.

To maintain high culinary standards and an exceptionally high standard of kitchen hygiene.

Work positively and proactively to ensure compliance with all processes, particularly those meeting relevant legislation and best industry practice, including Food Safety regulations, HACCP procedures, allergen regulations (FIR regulations), and COSHH regulations.

Designation of post and position within departmental structure



Daily and monthly responsibilities

- Must hold a minimum of a Level 2 Food Hygiene Qualification.
- Work carefully, to ensure compliance with all relevant legislation and best industry practice, including Food Safety Act 1990, HACCP procedures (Hazard Analysis and Critical Control Point), allergen regulations (Food Information regulations 2014), and COSHH regulations, through monitoring process and procedures. To include the completion of The Food Standards Agency “Safer Food, Better Business” checks.
- To plan a varied menu that reflects children/young people and staff dietary requirements including allergies, cultural, and their likes and dislikes, within a set budget. Whilst providing opportunities for children/young people to experience different foods.
- To provide children/young people and staff with a healthy home cooked evening meal.
- To maintain an exceptionally high standard of kitchen cleanliness at all times. This will include regular deep cleans.
- Stock control including the purchasing of weekly grocery shop via online shopping portal.
- To provide opportunities with the help of care staff to support children and young people to assist in the preparation of meals, where appropriate.
- Ensure there is good communication between cook and other staff within the Larchwood team.

Scope of role

Larchwood is a short break Children’s Home, providing personalised short breaks for children/young people, whilst also enabling a break ‘respite’ for parents and/or carers. Larchwood supports children and young people with severe and complex needs who require coordinated health, social and education services.

The post is responsible for preparing food in accordance with the requirements of relevant legislation and best industry practice, complying with all local procedures.

The post is responsible for ensuring the safety of all children/young people who have allergic reactions to specific ingredients, always working accurately and consistently.

The cook will be expected to operate within an identified budget.

The cook will be expected to contribute towards ensuring children and young people attending Larchwood have the opportunity to develop and practice life skills such as cooking.

Commitment to the Council’s Equal Opportunities policy at all times

Commitment to working within the bounds of the Data Protection Act and GDPR legislation at all times

Such other duties as may from time to time be necessary, compatible with the nature of the post. It should be noted that the above list of main duties and responsibilities is not necessarily a complete statement of the final duties of the post. It is intended to give an overall view of the position and should be taken as guidance only

PERSON SPECIFICATION

KEY CRITERIA	ESSENTIAL	DESIRABLE
Skills and qualifications	<p>Minimum of Level 2 Food Hygiene Qualification</p> <p>Previous experience of working within the catering sector</p> <p>Good interpersonal skills</p> <p>Ability to work as part of a team</p>	<p>Catering Qualification (minimum Level 2)</p> <p>Previous experience of providing meals for children and young people</p> <p>Experience of managing stock levels and ordering.</p>
Competence Summary (Knowledge, abilities, skills, experience)	<p>Understanding of the routine cleaning and maintaining required for food preparation equipment.</p> <p>Understanding of and commitment to the requirements of safeguarding children, young people, and promoting their welfare.</p>	<p>Understanding of the legislation around the provision of food.</p> <p>Experience of menu design.</p>
Other Work Requirements	<p>A satisfactory enhanced Disclosure and Barring Service check.</p> <p>Able to prioritise personal workloads and stay focussed on key tasks.</p> <p>This role has been identified as public facing in accordance with Part 7 of the Immigration Act 2016; the requirement to fulfil all spoken aspects of the role with confidence in English applies</p> <p>This post is exempt from the Rehabilitation of Offenders Act 1974</p>	
Role models and demonstrates the Council's values and behaviours	<p>Our values define who we are. They outline what is important to us. They influence the way we work with each other – and the way we serve our residents and engage with our communities.</p> <p>We make our values real by demonstrating them in how we behave every day.</p>	

All staff should hold a duty and commitment to observing the Council's Equality & Dignity at Work policy at all times. Duties must be carried out in accordance with relevant Equality & Diversity legislation and Council policies/procedures.



EMPLOYER RECOGNITION SCHEME

SILVER AWARD 2024
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