

Job Title: Cook / Chef

Location: Pilgrims' Kitchen

Accountable to: Enterprises Catering Manager, Working for St Edmundsbury Cathedral

Enterprises Limited

Job Summary: To support the Chef Management Team in providing a quality menu for our

customers. Training will be given.

Terms of Employment

Rate of Pay: £11.50 per hour

Hours of Work: Flexible up to four days per week to include some weekends

Annual Leave: 25 days paid leave per leave year pro rata. This is exclusive of public holidays. This will

be accrued and paid quarterly.

Responsibilities

• To prepare and cook the breakfast and lunch menu, an example menu is shown below.

- To support the manager by undertaking all duties which ensure that the storage on delivery, preparation, cooking, service and storage for reuse are carried out to the standards normally expected within a good quality commercial establishment.
- To ensure that Pilgrims' Kitchen provides a warm and welcoming atmosphere to Customers.
- To ensure that the usage of raw materials is controlled and wastage minimised.
- To ensure compliance in all food related areas with any health, hygiene and safety legislation by all members of staff.
- To be responsible for maintaining records for the purpose of due diligence which shall include temperature logging of foods and equipment; date and contents marking of decanted foods and prepared foods; maintenance of an effective 'use by' system and completion of kitchen cleaning schedules.
- To ensure that cooking and preparation areas and equipment are maintained in an organised and clean state during open hours and left clean and tidy at the end of each working shift.
- To advise the Manager of any equipment or building maintenance requirements that may be required.
- To action the requirements of the daily, weekly and monthly kitchen cleaning schedules. Complying
 with food hygiene regulations and ensure Pilgrims' Kitchen is kept clean and tidy and that standards
 are maintained.
- In the absence of the Manager to undertake responsibilities for all operations including front of house and control of staff, customer care and cash.
- As a senior member of staff to be available, given adequate notice, for occasional events and activities
 that occur outside or normal opening hours including the supervision of events in the absence of the
 Manager.

- To be familiar and comply with Cathedral Policies where applicable but in particular the Health & Safety Policy, the Safeguarding Policy and the Cathedral's Social Media Policy.
- To undertake professionally and appropriately any other duties reasonably requested

Person Specification

- Previous experience of working in a catering environment is preferred
- Basic cooking skills
- Working knowledge of relevant Health & Safety legislation
- Health & Hygiene Certificate
- Strong organisational skills
- To be able to work as part of a team
- Excellent Customer Service skills
- Energy, enthusiasm and a good sense of humour
- Excellent interpersonal skills
- A proven ability to maintain good relationships with colleagues and customers
- A 'can do' attitude
- Training will be given.

Example Menus

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runch
Pilgrims Kitchen Breakfast
                                      £9-15
                                      £ 5.95
Kggs Benedict
Homemade Soup Of The Day Gusty Bread 2495
Vegetable Quiche, Salad Garnish
                                      £4-95
Homemade Sausage Roll, Chilli Dip
                                     £3-10
Pilgrims Rarebit, Salad Garnist, Bacon 67-55
Guacamole, Mushroomse Marmte on Toast R5-85
Ham, Eggs, Chips And Peas
Falafel And Houmous Salad
Deep Fried Mozzerella Sticks, Ganberry Sauce £5.55
Mushroom And Spinach Linguine
                                     £8.50
Sweet Potato Fries
 Chunky Chips
 Deep Fried Whitebait, Lemon Mayonnaise R5.85
 Lamb Hot Pot And Vegetables £9-65
 Apple And Raspery Crumble & Gestard & 75
 Selection Of Alder Tree Ice Creams £250
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