CALDWELL GROUP LTD CALDWELL & BELING LTD CALDWELL CARE LTD

JOB TITLE

Cook

AIM

To cater to a high standard and ensure that Residents receive good quality meals which are well prepared and well presented in accordance with the menu of the day.

FUNCTION

Responsible to the Registered Manager or their representatives to maintain a clean and hygienic kitchen and ensure that meals are well prepared, of high quality, well presented and served on time.

GENERAL COOKING DUTIES

All cooking duties

Preparing meals

Preparing and serving tea & coffee to residents

Preparing vegetables, etc

Preparing special/alternative diets as necessary

Involvement in the planning of menus

Making cakes and other specialities

Dishing up meals

Making drinks for residents and or visitors as required

Maintaining all kitchen/catering equipment

Washing up kitchen equipment as necessary

Washing pots and pans and any other utensils used by the cook

Cleaning the cooker after the main meal

General kitchen cleaning and tidying

Loading and unloading the dishwasher of residents crockery

Bringing up stores requirements for the day

Monitoring of food stock levels

Report all unusual incidents

Report any defects in equipment

Keeping accurate records in accordance with HACCP and other authorities.

OCCASIONAL DUTIES

Make cakes for special occasions Assisting with any special functions

SPECIAL CONDITIONS

Rostered weekend work will be involved and the cook should be prepared to cover for colleagues who are absent because of annual leave or sickness.

HOURS

7.30am to 5.30 pm with 1 hour unpaid lunch break

PERSONAL ATTITUDE

Persons selected for this position will have a genuine interest in elderly people. They should be team players willing to work to a high standard. Previous experience in cooking for the needs of the elderly would be an advantage, but is not essential.

SPECIAL CONDITIONS

Rostered weekend and shift work will be involved and care staff should be prepared to cover for their colleagues who are absent because of annual leave or sickness. Cooks will need to have contact number available so they can be contacted out of hours if cover is needed.

SHIFTS

As per the rota

TRAINING

Training is compulsory. Please do not apply unless you are willing to fully engage with all training.

Mandatory:

Attendance at all staff meetings

Induction training

Basic Food and Hygiene course and updates as required by regulations

Fire and Evacuation Procedures and use of fire Fighting Equipment and updates as required by regulations Risk Assessment Training

Agreed

Other training as required for the improvement of the business or for career development of the employee

EMPLOYMENT OBLIGATIONS

Completion of application form

Provision of two references one from current or most recent employer

Complete a Rehabilitation of Offenders Declaration

Agree to a Disclosure and Barring Service Enhanced check

You will be given and expected to sign a contract of employment

You must be confidential with any information you receive or use within the home and complete a confidentiality agreement

Name	
Signed	
Date	