

Job Description

Job title	Cook	Job family	Education
Reporting to	Business Support Manager	Job code	
Location	Service	Evaluation Date	Jul 21

Job Purpose

Responsible for planning, preparing, cooking and serving meals within an Aspris Service ensuring all activities and operations comply with operational standards and statutory regulations

Responsibilities

1. Ensures the effective and efficient planning and delivery of all aspects of food preparation and cooking, taking account of dietary and nutritional requirements within the unit.
2. Actively involved in the preparation, cooking and serving of food and beverages as well as supervising the work of catering support staff and ensuring operational standards comply with the company's 'Assured Safe Catering policies' and guidelines and statutory regulations.
3. Ensures that stock ordering and rotation is organized in an efficient and cost-effective manner.
4. Develops varied and interesting menus which take account of healthy eating guidelines and any dietary requirements of particular patient/pupil group.
5. Responsible for monitoring the Unit's catering budget within Aspris standards, taking account of cost per cover calculations, as well as ensuring best value and quality of ingredients in consultation with the line manager.

Knowledge / Education / Skills

The role holder's will numerate, literate and will have been trained to Level 3 standard with an Intermediate Food Safety Certificate.

Experience

Experience of preparing, and cooking meals gained within a professional kitchen environment.

Responsibility

Leadership

No direct line management responsibility, however indirect leadership to provide influence in area of speciality.

Budgets & Equipment

Collective responsibility for the care and security of equipment and adhering to the cost and budget guidelines.

Information

Shared responsibility for the confidentiality, security and accuracy of records, data and information. Ensuring good quality documentation, which meets the Organisational requirements Regulatory guidelines and statutory requirements.

Communication & Interaction

Communications will regularly require some judgement involving the seeking and gathering of information with the need for some explanation. May have interactions which contain distressing information.

Safeguarding

All colleagues have a responsibility to protect and safeguard vulnerable individuals at risk (whether children or adults). Colleagues must be aware of local child and adult protection procedures and who to contact within the Local Authority Safeguarding team for further advice. All colleagues are required to attend safeguarding awareness training and to undertake additional training appropriate to their role.

Working Environment

The role holder works within a busy kitchen environment using a variety of equipment where many routine duties require a degree of sustained physical effort.