



Title: Cook

Department: Catering

Responsible to: Catering Manager Pay: £9.31 per hour

Contract terms: Part time role is permanent; Full time role is fixed term contract to end of season (mid-late December) with potential for renewal next season

Hours: 24 or 37.5 hours a week

Weekly hours: Usually 3-4 days on rota (part-time role), or 5 days on rota (full time role), over 7 days: Start 8/8.30 variable hours including some weekends and bank holidays

Holiday: 28 days pro rata

Personal specification

Essential:

- Previous experience of working in a similar role, including the production and presentation of high-quality food and drink
- Knowledge of Health & Safety requirements. Basic Food Hygiene certificate, and willing to train to level 2/3
- City & Guilds level 1/diploma or equivalent (or equivalent level of experience)
- Good communication skills
- A flair for cooking
- Enthusiasm with a love of freshly prepared food and a desire to create great tasting dishes
- Good customer service skills
- A people friendly team player
- Well organised under pressure to be able to have the day's menu ready in time for service.

Desirable:

- Experience of working in a quick service environment
- Food safety level 2 qualification

To apply

Please send a CV and covering letter and outlining how you meet requirements of the role, together with a completed monitoring form (a copy of which can be found on <https://americanmuseum.org/join-support/current-vacancies/>).

Benefits for working at the American Museum & Gardens include:

- 20% discount on purchases in our café and 10% discount in our shop
- Free parking
- Free hot drink and cookie each day from The Garden Café
- Flexible working whenever possible
- Free entry to the museum for you, and 6 guest cards