

**Job description**

**Title:** Cook

**Department:**  Catering

**Responsible to:** Catering Manager **Contract terms:** Fixed term contract to end of season with view to renewing.

**Working hours:** Flexible days and hours available to cover rota over 7 days.

**Pay:** £12 per hour

**Holiday:**  25 days pro rata

We are always looking for talented and energetic individuals to join our small, friendly team at the

American Museum & Gardens. If you are passionate about excellent service, great food and want to

add value to our customers, we want to hear from you.

We are looking to recruit an Assistant Cook with:

* A passion for good quality and exciting food, to prepare a wide range of delicious cookies, cakes and light lunches
* A flair for cooking and baking
* Confidence in dealing with food production and a busy cafe service

We will give you:

* A good work life balance
* Flexibility around rotas and days off
* Daytime shifts with the opportunity for overtime
* Free meal (when working over 6 hours)
* 10% discount in our shop
* Free parking
* Wellbeing programme (free weekly yoga classes)
* Free entry to the museum for you and your immediate family, and 6 guest passes
* Annual leave of 25 days pro rata and equivalent bank holidays

Your skills & enthusiasm will ensure an appetising and tasty catering offer for our visitors, guests, staff and volunteers.

You will work safely and in a hygienic way ensuring high standards of food hygiene and adhere to health and safety policies & procedures.

Occasionally situations may arise that require the post holder to perform other duties or

tasks as may be reasonably requested by the American Museum in Britain.

**Duties:**

Assist with the opening and closing of the kitchen, when working, as the business demands.

Produce freshly made dishes for the day’s menu on time.

Properly dispose of out of date items.

Wash up and clean food preparation utensils & areas as needed by the business.

Assist with service in the deli when needed.

Maintain food hygiene and health & safety regulations in accordance with the safe food better business policy documents.

Promote and represent the American Museum and Gardens work and policies at all times.

Undertake any other duties and responsibilities that are compatible with the overall scope and authority of the appointment.

This statement is a guide to the nature of the work required of a Cook. It is not wholly comprehensive or restrictive and does not form part of the contract of employment. All employees are required to work within the terms of their contract of employment and adhere to the American Museum and Gardens policies.

**Personal specification**

**Essential:**

Experience of working in a professional kitchen.

Enthusiasm with a love of freshly prepared food and a desire to create great tasting dishes.

A people friendly team player.

Well organised under pressure to be able to have the day’s menu ready in time for service.

**Qualifications:**

Food safety level 2 (training can be provided)

**Other information**

The American Museum & Gardens is committed to safeguarding and promoting the welfare of children, young people, and vulnerable adults, and expects all staff members to share this commitment.

This role may be subject to a basic Disclosure and Barring Service (DBS) check. If called for interview you will be asked to disclose details of any convictions which are not yet spent.

The American Museum & Gardens is an equal opportunities employer.

**To apply**

Please send a CV and covering letter outlining how you meet requirements of the

 role to: catering@americanmuseum.org