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| **Post** |  |
| Title: | Cooks - Full & Part Time |
| Location: | 9 Queen Street, Magherafelt, Co. Derry |
| Hours: | Full & Part time roles available. |
| Status: | Permanent (subject to a six month probationary period) |
| **Scope Of The Role** | |
| Reports to: | Manager |
| Grade: | Staff |
| Salary range: | Competitive salary dependent on skills and experience |
| Overall purpose: | The overall purpose of the role is to prepare culinary delights for our customers and deliver the menu, ensuring a high level of performance, customer satisfaction and profitability. Fundamental to the role is the preparation of high quality food in a timely, efficient, sanitary and consistent manner. |
| **Kitchen Responsibilities** | |
| Key areas | * To learn and retain a comprehensive understanding of all menu items to deliver high quality food to the customer * Ensure all areas are maintained in a clean, hygienic and safe condition, in accordance with Food Safety and Food Hygiene Regulations, Health and Safety legislation and Area Health Authority conditions. * To bring a positive attitude to teamwork, contributing to the smooth running of the restaurant and interacting productively with other departments. * To maintain the standards and culture of the wider team by setting an example to new members of staff and assisting in their training when required |