

Spring City – Kitchen Attendants

Job Title: Kitchen Attendant

Reporting to: Shift Manager

Job role summary: To run a kitchen with basic menu needs and liaise with the café crew members in order to produce a high quality service and well presented food to the dining area.

Main Objective: to provide fast, well prepared, hot food in a busy commercial kitchen

Key responsibilities:

- To prepare and cook basic foods, both hot and cold, in a safe and hygienic environment
- Cook to order food and present the dish in line with the company's portion control and presentation standards
- Adhere to the food safety standards at all times and encourage best practice to other team members
- Liaise with the managing director on stock control and food ordering
- Ensure sideboards, equipment, floors, refuge areas are clean and in keeping with food safety laws
- Monitor and record waste food and ensure waste is kept to a minimum
- Record temperature readings from fridges and ovens

Skills, personal attributes and experience:

- Previous experience of kitchen work is essential (minimum 1 year)
- A basic food hygiene certificate is essential
- Basic food preparation and cooking skills are essential
- A desire to prepare good food and take pride in the presentation
- The ability to think quickly ,react calmly to situations and show initiative
- An outgoing and positive can do attitude who is adaptable to change and works well within a team

Working Hours:

Flexibility is essential to the role as the park has extended operating hours. Shifts will vary but will include days, nights, weekends and bank holidays.

Part time and full time positions available from 16-40 hours week.

Please complete the Spring City application form and return to jobs@springcity.co.uk

