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**Job Purpose**

* Ensure every resident is provided with and enjoys a balanced, healthy, varied and nutritious diet that is prepared according to their tastes, and presented to a high standard.
* Obtain feedback on meal preferences, and seek to constantly improve levels of satisfaction.
* Ensure compliance with relevant food hygiene and health and safety requirements, so that the facilities and operation receive high inspection ratings.
* Manage purchasing and stock levels within the budget allocated.

Provide a safe, healthy, nutritious, varied and reliable meals service to House residents.

* Develop, in consultation with residents and staff, healthy balanced menus with choices which reflect the needs and preferences of residents.
* Plan, prepare and cook residents’ meals from the agreed menu taking into account personal preferences or recognised dietary requirement (e.g. diabetes). All residents are to be offered at least three meals per day.
* Regularly seek feedback from residents to monitor their satisfaction with the menu and quality of the food provided.
* Ensure a safe and sufficient supply of catering products by developing a system of ordering supplies in a timely manner. Ensure catering orders and deliveries are recorded using documentation supplied to enable all orders to be checked and audited.
* Ensure safe and proper use of catering equipment, and report any defects to management.
* Adhere to kitchen cleaning procedures and schedules in accordance with Environmental Health standards, and keep the kitchen and store areas in a clean and hygienic condition.
* Ensure the correct use of all equipment and products in line with COSHH requirements. Ensure all COSHH assessment are kept under review.
* Implement and maintain a system of stock rotation and control
* Participate in and supervise the completion of all relevant records in relation to food safety
* Carry out any other duties as required.

**Cook**

Career Band 2

**Role Profile**

**In Summary**

**Responsibilities**

1. Able to prepare and cook varied, healthy and safe meals to large groups regularly.
2. Ability to communicate and interact well with people
3. To be able to read and write to a good standard
4. Ability to work well as part of a team.
5. Demonstrate an empathy and understanding of the needs of older people

6. Able to readily obtain a Food Hygiene certificate

**About You**

1. Had a relevant Certificate in Food hygiene

2. Had a relevant Certificate in First Aid at Work

3. Have worked in services for older people.

4. Experience of cooking varied, healthy and safe meals to large groups regularly.

**You must be:**

**It would be even better if you:**