

**Job Description:** Pub Cook  
**Reports to:** Chef  
**Hours:** 25  
**Pay:** c.£25k pa (DOE, Pro rata)

Landmarks is an independent specialist day college for young people with learning disabilities and difficulties. Our curriculum is largely vocationally based, and we operate from several sites.

Our Cook is required to support the running of the Kitchen at our public house; The Archer, Rainworth.

The food offer at The Archer will be the responsibility of the Chef, who will expect high standards and will require the Cook to produce food to a good standard that will grow custom.

All our staff must undertake an enhanced DBS check and provide two satisfactory references. They should be prepared to undertake training and development and adhere to the principles, policies and procedures of Landmarks.

The position of **Cook** has the following functions within the organisation.

- Support the Chef at The Archer, producing food to his standards and contributing to menu design and ideas that are suitable for the pub.
- Working with the Chef, ensure the Kitchen is managed to a high standard.
- Collaborate with the Chef to raise the profile of The Archers work and support marketing events in order to recruit learners.
- Support learners who wish to learn how to cook when they are in the kitchen.
- A current driving licence and daily use of a car is essential as you will be required to work at our Rainworth (mostly) but occasionally our Littlemoor sites.
- Carry out the duties and requirements of the post in compliance with Landmarks policies and procedures.

This list of duties should not be regarded as exclusive or exhaustive as the post holder may be required to undertake other reasonably determined duties and responsibilities commensurate with their role as a member of the management team at The Archer.

If you have any further queries or would like to arrange a discussion regarding the terms and conditions of employment at The Archer, please contact the Chef on 01623 793102.

An induction will be arranged with the Chef soon after your employment begins.

## Person Specification

The selection process will involve assessments being made on the extent to which applicants meet the criteria listed in the table below.

The appointment will be subject to satisfactory references and completion of a probationary period, an enhanced disclosure from the Disclosure and Barring Service (DBS), evidence of eligibility to work in the UK and evidence of qualifications. All of the above checks must have been completed before the start of the employment.

### Essential

Successful working knowledge of cookery in a similar environment	
Ability to cook from scratch, producing homecooked food	
Ability to work under own initiative	
Ability to develop the food offer and specials	
Ability to cope under pressure, in a calm and efficient manner to set deadlines	
Good interpersonal skills with both kitchen, front of house staff and management	
A positive approach to menu planning and development of the catering service	
Intermediate food hygiene certificate (or willingness to work towards)	

### Desirable

Experience in contract catering operation	
Previous kitchen budget control experience	
Training staff in group sessions or on a 121 basis	

### Personal

Willing to work flexible hours as regular weekend, Bank Holiday and evening work is required.	
---	--

This job description is for information purposes and does not form part of the contract of employment.