

## Job Description – Pub Cook

<b>Reports to:</b>	Head Chef
<b>Hours:</b>	25 hours per week
<b>Type:</b>	Permanent
<b>Salary:</b>	£25k – pro rata (based on 48hpw FTE)

**The Archer (Landmarks Group) is committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and expects all staff and volunteers to share this commitment.**

Landmarks is an independent specialist college for young people with learning disabilities and difficulties. The college offers a wide range of programmes that are tailored to each individual's needs.

Landmarks operates from several sites across; Nottinghamshire, Derbyshire and South Yorkshire, with our main site located in Eckington, S21 4EF.

**The Pub Cook role is expected to work from our hospitality and catering training centre; The Archer Public House, Warsop Lane, Rainworth NG21 0AG.**

### Main Responsibilities:

Your responsibilities will include, but are not restricted to:

- prepare and cook fresh food
- be responsible for cooking, plating and quality checking all dishes prepared by yourself
- run the kitchen shift in place of the Head Chef and Sous Chef
- contribute to new menu ideas
- mentor learners on how to make simple meals and learn basic kitchen skills
- support learners in their learning programmes as directed by the GM
- maintain high standards and observe all EHO record keeping and standards
- ensure the food preparation areas are clean and hygienic
- work alongside the General Manager, Head Chef and Sous Chef to ensure company policies are adhered to
- accept deliveries, putting away and stock rotation of all products.
- lead by example and be professional at all times
- be reliable and on time for all rota'd shifts
- must be able to work Evenings, Weekends and Bank holidays.

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.

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### Person Specification

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

	Essential	Desirable
Qualifications	–	– Catering relevant
Experience	– Have previous experience working in a busy pub kitchen or similar	
Skills	<ul style="list-style-type: none"> <li>– Be capable of working on their own, but also as part of a team</li> <li>– Be organised and be able to understand how to order and receive deliveries</li> <li>– High standards of food hygiene and health and safety</li> <li>– Ability to cope under pressure, in a calm and efficient manner to set deadlines</li> <li>– Good interpersonal skills with both kitchen, front of house staff and management</li> </ul>	
Knowledge	<ul style="list-style-type: none"> <li>– Ability to cook from scratch, producing homecooked food</li> <li>– Ability to develop the food offer and specials</li> <li>– Comply with EHO regulations</li> </ul>	
Personal Attributes	<ul style="list-style-type: none"> <li>– Hard working</li> <li>– Patient</li> <li>– Reliable</li> </ul>	

### In return we will offer:

- Westfield Health Scheme following a successful probation.
- Life cover following a successful probation.
- Standard life pension.
- **30 days holiday, plus 8 bank holidays (pro rata – 52 week employees).**

Landmarks is committed to safeguarding and promoting the welfare of our learners. All offers of employment will be subject to enhanced DBS checks, which it deems satisfactory (you will be viable for the cost of a DBS if you leave within your probationary period).

To find out what makes Landmarks a remarkable place to work, visit our website [www.landmarks.ac.uk](http://www.landmarks.ac.uk), and follow Landmarks Specialist College on Facebook for more information.



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If you have any further queries or would like to arrange a discussion regarding the terms and conditions of employment at Landmarks please contact a member of HR – 01246 433788.