



PETER PAN'S NEVERLAND, PORTADOWN

COOK - JOB ROLE DEFINITION

The Cook will report to the General Manager and will carry out the following duties: -

1. Food Preparation

Preparation of both sweet and savoury foods

Cooking of hot meals using deep fat fryers, griddles and other electrical appliances

2. Food Hygiene

Ensure that food is stored correctly and that cooked and uncooked foods are kept separate

Clean worktops and other surfaces in a manner consistent with the centres cleaning policy

3. Monitoring / reporting

Rotate & monitor stock levels and raise purchasing requests to management

Report Health & Safety issues to management

Record temperatures as required under HACCP

4. General/other duties

- Food service when required
- Clearing tables
- Cleaning of food service area
- Carry out deep cleaning daily as per rota
- First Aid (where trained)

5. Customer Care

Have an awareness of customer needs and expectations and strive to give the customer a good experience

Cooks will be flexible and will work with management to ensure the safe and efficient operation of the centre.