

Job Role: **Cook**

Permanent contract: 40 hours for 42 weeks (paid over 52 weeks)
Hours are condensed across mid-January to end November

Pay: £13.88/hour with a salary of £23,318.40
(*Full time equivalent of £28,870.40*)

Are you a dedicated, passionate, and skilled catering professional seeking an exciting new challenge? We have a fantastic opportunity for someone who thrives in a small, supportive team and is ready to break free from the harshness of the traditional hospitality industry?

Embark on an exciting journey at a breathtaking outdoor adventure centre nestled on the edge of the picturesque Peak District. As part of our team, you'll play a vital role in preparing delicious, wholesome meals for a variety of visiting groups, including school children and a whole host of diverse guests.

This position is ideal for an aspiring catering professional ready to step into an independent cooking role, or for an experienced caterer from a similar education background eager to embrace a refreshing new challenge in an inspiring environment. Come join us and make every meal a memorable experience!

Enjoy great benefits, including affordable offsite accommodation in a shared staff house, regular social events, and free meals during shifts. Free parking, Company pension, opportunities for learning and development, it's all designed to make your work experience both rewarding and enjoyable!

For more information, please contact Sam Weaver, Catering Manager: sam@mountcook.uk

To apply:

Please email a CV and Cover Letter to Sam Weaver, Catering Manager: sam@mountcook.uk ensuring that you show how you meet the **Person Specification** as below.

Closing date 10th January 2025.

Interviews planned for 16th and 19th January 2026.

We look forward to hearing from you!

Mount Cook is committed to fostering an inclusive and diverse workplace. We welcome applications from all qualified individuals, regardless of background, identity, or status. We prioritise safeguarding children, young people, and vulnerable adults. Roles require a DBS check and references. All positions are subject to a residency check to confirm a legal right to work in the UK.

JOB DESCRIPTION

Purpose

As Cook, you'll play a hands-on role in the kitchen, working closely with the managers to lead and support the team in all aspects of the catering operations. Your responsibilities will include supervising the team, ensuring smooth day-to-day functions, and maintaining the highest standards across all catering activities.

Duties include:

- Collaborate with the kitchen team to ensure smooth operations during busy periods.
- Working with and leading the catering team to deliver high quality meals to outlined specifications
- Plan and prepare breakfast, lunch, dinner and snacks for groups varying in size from 50-150
- Accommodate food allergies, dietary requirements and cultural food needs
- Present and serve meals efficiently in line with set times, with awareness of how meal times affect the rest of the group itinerary
- Supervising staff to ensure food hygiene standards are constantly maintained in accordance with organisational policy and EHO quality standards
- Accurate record-keeping in accordance with Food Hygiene Regulations
- Maintaining the cleanliness standards of the kitchen at all times
- Liaising directly with the Catering Manager regarding all aspects of the catering department within the centre

CATERING SUPERVISOR PERSON SPECIFICATION		
General skills and experience & Qualifications	Essential	Desirable
	Experience in catering for large groups in a similar hotel/hostel environment	Level 3 Catering Supervisor Food Hygiene qualification
	Flexibility to work a varied shift pattern including evenings and weekends	Evidence of leading a successful team
	Be able to demonstrate the ability to work independently using own initiative	
	Be able to assist in effectively planning and delivering menus that exceed customers' expectations and increase profits	
	A passion for working with young people and be prepared to commit to Mount Cook's values and current tourist industry standards	
	Confidence and competence to lead a service and a small team	
	A passion for creating good quality and healthy food	
	Understand a wide variety of dietary requirements	