

## **Job Description – Cook for Freedom Food Project**

**Location:** The Freedom Centre, Preston Road Village Centre, Hull

### **Cook Job Duties:**

- Employs food safety best practices to ensure agreed hygiene standards are maintained at all times
- Acts with appropriate caution in a dangerous environment where there are knives and high temperature surfaces
- Works with EMS Ltd on a range of menus to ensure that meals cooked are nutritious and well balanced
- Determines qualities of ingredients needed to order and maintain appropriate stock levels at all times
- Develop a rolling programme of menus
- Undertake administration work in relation to the project

### **Skills and Qualifications:**

- Appropriate Food Hygiene Certificate
- Have knowledge of a commercial kitchen and at least one years' experience working in a similar environment
- Self driven and highly motivated
- Good time management
- Have a positive and friendly nature
- Be organised and systematic in your approach
- Show great communication skills
- Be able to work quickly but effectively
- Be willing to work as part of a team
- Able to work to a flexible schedule

**Hours of Work:** 4pm – 7pm five days per week. (15 hpw)

**Salary:** £8:30 per hour

For an informal chat please call Andy Rees, EMS Ltd on 01482 709810

If you are interested in the above post please send your CV and covering letter to Andy Rees via email: [andy@emsyorkshire.co.uk](mailto:andy@emsyorkshire.co.uk)

