Park Homes

https://parkhomesuk.co.uk/careers/chef/

Chef

Employment Type

Full-time, Part-time

Job Location

Huddersfield

Description

Eachstep Lockwood is a warm and welcoming care home in Huddersfield, dedicated to providing excellent care and support to our elderly residents. We are looking for a passionate and skilled **Cook** to join our team and help deliver nutritious, delicious meals that meet the dietary needs and preferences of our residents.

Hiring organization Park Homes (UK) Ltd

Date posted October 21, 2024

Responsibilities

As a **Cook**, you will be responsible for preparing high-quality meals for our residents, ensuring that all dishes are nutritious, well-balanced, and cater to individual dietary requirements. You will play an important role in promoting our residents' health and wellbeing through food that is both comforting and enjoyable.

Key Responsibilities:

- Meal Preparation: Plan, prepare, and cook meals that cater to residents' specific dietary needs, including soft diets, diabetic, and allergen-free options.
- Menu Planning: Work with the care home management to create varied and nutritious weekly menus that incorporate residents' preferences and nutritional requirements.
- **Health & Safety:** Ensure that food is prepared and stored in compliance with health and safety regulations, including food hygiene standards.
- **Stock Management:** Oversee kitchen stock, ordering ingredients as required, and maintaining accurate records of supplies.
- Kitchen Hygiene: Maintain a clean and organised kitchen environment, ensuring equipment is properly cleaned and maintained.
- Resident Engagement: Take feedback from residents about their meal preferences and adapt menus to suit their tastes, ensuring mealtimes are a pleasant experience.
- Team Collaboration: Work closely with care and kitchen staff to ensure smooth service and to meet the needs of the home's daily schedule.

Experience

- **Experience:** Previous experience as a cook, ideally in a residential care setting, school, or healthcare environment.
- **Qualifications:** Level 2 Food Hygiene Certificate (or willingness to obtain). Relevant catering qualifications are desirable.
- Dietary Knowledge: Understanding of dietary needs for older people, including specific requirements for diabetes, swallowing difficulties, and allergies.

- **Organisational Skills:** Ability to manage time effectively and produce meals to schedule while maintaining high standards.
- Caring Attitude: A passion for cooking and providing high-quality food to enhance the lives of elderly residents.
- **Flexibility:** Willingness to work flexible hours, including some weekends and holidays, as required.
- Experience 1 year (preferred)

Job Benefits

- Company pension
- On-site parking