



COUNTRY PARK

GOOD NEWS, WE'RE HIRING!

Job Vacancy

Cook, Full Time

Job Summary

Reporting to: Catering Operations Manager

Overall Objective: We are looking for a friendly, committed and enthusiastic person to join our multi-operation Catering department, specifically supporting our Kitchen supervisor back of house.

Hours of Work: 30 to 40 hours per week, including two weekends a month. Minimum age of 18 years old.

Rate of Pay: Up to £12.50 per hour, dependent on experience, plus:

- Highly discounted meals
- Free family entry to the Park
- Free parking
- Free uniform provided

To Apply

Visit our jobs portal at
wellingtoncountrypark.co.uk/jobs
to fill out our application form
online

Contact Us

+44(0)1189 326 444
wellingtoncountrypark.co.uk

Wellington Country Park
Odiham Road
Riseley
Berkshire
RG7 3SP



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PERSONAL SPECIFICATION

- A positive attitude, great work ethic and the willingness to learn.
- Brilliant communication skills with people from all levels of the business and customers alike.
- To be able to organise and prioritise tasks efficiently, whether working alone or effectively within a team.
- Can deal with customers in a professional and friendly manner.
- The ability to lead and guide others around you when necessary.
- Basic knowledge in Microsoft Word & Excel, to help with order forms and costings.
- A general level of ability and understanding is required for training.
- Previous experience working in a kitchen is desirable but not essential as full training will be provided.

ABOUT WELLINGTON COUNTRY PARK

We are an award-winning visitor attraction destination for a family day out in the country. Perfect for children aged up to the age of 8 years old, the Park has many attractions including an Animal Farm, Campsite, Splash Zone, Miniature Railway and more.

Wellington Country Park has a beautifully unique location set within 300 acres of the Duke of Wellington's estate.

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GENERAL RESPONSIBILITIES

- As a cook in the catering department, your focus will be to deliver the best quality food to our front of house in a friendly and efficient manner whilst adhering to all food safety standards.
- To cook and serve hot food using specialist kitchen equipment such as a Rational oven and fryers.
- You will need good communication skills and will have the ability to guide and lead others around you in the kitchen to ensure food is served efficiently and to a high standard.
- Listening skills will also be imperative, in order to assist in problem solving, or gathering feedback that can be reported back to the team.
- The ability to adapt between the different business volumes and amount of customers that we serve. This can vary between a very quiet wet day where we only serve a few customers, or a high volume event day where we serve hundreds.
- To monitor levels of stock, and report back to the kitchen supervisor.
- To help with the production of cold food items on a day-to-day basis such as sandwiches, baguettes, fruit pots and salads.
- To assist in the creation and execution of exciting seasonal hot food menus.
- Alongside the kitchen supervisor, monitor any problems that arise such as high wastage, equipment problems, and operational difficulties.

FOOD SAFETY & HYGIENE

- To gain a full understanding of the allergens and intolerances that come up, and how this affects the items that are served from the kitchen.
- To plan and follow the set cleaning schedule.
- Carry out the correct temperature and stock checks on a daily basis and record the findings.
- Highlight any issues or concerns to the kitchen supervisor or catering manager.
- Adhere to all of the procedures in the safer food better business diary.
- To complete our online food safety training courses.
- Assist the kitchen supervisor in the running of a clean, tidy and productive kitchen space to maintain our 5* rating.

CUSTOMER SERVICE

- To take customers' orders and to have a strong knowledge of the catering offering that we provide.
- Be able to help with any customer queries in a confident and considerate manner.
- To interact with visitors in a way that promotes and protects the reputation of Wellington Country Park at all times
- To work with all other departments to help achieve the best overall possible customer service and experience
- To deliver a 'happy experience' to our visitors through great customer care and service

BENEFITS

Excellent staff discounts are available across all Wellington Estate businesses including Wellington Country Park, Wellington Farm Shop, Wellington Riding, The Barns at Wellington, Wellington Arms Hotel & Bruce's Doggy Daycare.