

**Head Cook**

Permanent/full-time

Contracted hours: 40

Competitive rate of pay (above national minimum wage)

Purpose: To manage a small team, to ensure nutritional, healthy home cooked varying meals are prepared for the residents. To ensure the cleaning of the kitchen and appliances are done to a high standard. To respect the choices of the residents, their dignity, privacy and promote their independence. Ensure person-centred care is practiced.

As Head Cook, some of your main duties will be:

- Manage the kitchen including menu planning, ordering stock, supplier liaison, budget management and rota planning
- Cater for special dietary requirements, such as modified texture meals following the IDDSI framework, religious preferences, fortification, diabetes, and other needs.
- Ensure all paperwork, records and food safety requirements are kept up to date
- Adhere to the company's policies and procedures.

We ask that you have experience in a similar environment, hold a food hygiene certificate (Level 3 & above or similar), have an understanding of Safer Foods Better Business and have experience of varying dietary requirements.

Benefits:

- Free uniform
- Contributory Pension scheme
- Paid mandatory training
- 5.6 weeks annual leave
- Employee Assistance Programme access
- On-site parking

An enhanced DBS will be required.

If you are invited to interview for this position you will be asked to fill in our application form and provide proof of your eligibility to work in the UK.

If this interests you, send your CV to grovesolihull@yahoo.co.uk

The Grove Residential Home is an equal opportunities employer