



Head Cook

Permanent/full-time

Contracted hours: 40

Competitive rate of pay (above national minimum wage)

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

- To provide wholesome, nutritious meals for our residents
- Cater for special dietary requirements, such as modified texture meals following the IDDSI framework, Religious preferences, fortification, diabetes, and other needs.
- All temperature records are kept up to date along with cleaning rotas and all food safety requirements
- Minimise waste and adhere to the company's policies and procedures.
- Managing kitchen assistants, order stock/ manage kitchen
- Ensure that the kitchen area is always kept clean and tidy.

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, have experience of varying dietary requirements, and show empathy towards our elderly residents.

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