



## Café Cook Job Description

**Salary £18,720 pa**

**30 hours per week**

The Blue Bell is looking to appoint a cook for the café operation at the Blue Bell. The cook will work five days: Monday, Tuesday, Wednesday, Friday and Saturday from 8am to 2pm unless otherwise agreed. Applications from candidates wishing to job-share are also welcome.

### Job Requirements

- To prepare fresh, tasty snacks and lunches for a busy community café.
- To ensure an efficient café service
- To maintain excellent standards of food hygiene
- To order all necessary ingredients and stock, as well as some pre-made items, such as bread and cakes.
- To develop a template menu, within a consistent framework which will likely include a range of classic café items including salads, sandwiches and toasted sandwiches, quiches and pies, soups, filled jacket potatoes, cakes and tarts. Some savoury items (sausage rolls, scotch eggs etc) should be available for purchase as bar snacks in the evening too. This to be agreed by 'The Management Committee'
- To provide a Brunch menu on a Saturday (in place of the weekday menu) which will include traditional brunch items such as Fried breakfasts, pancakes etc.
- To call on the services of some bakers in the village and to work with them to manage which elements of the menu they will deliver and when.
- To work with the volunteer staff who manage the café, front of house

Whilst the role is specifically to provide café food, the successful applicant will be expected to integrate with and support the other aspects of The Blue Bell offer, including its pub, pub food, events and community engagement activities.

### Skills and Experience Required

- A Level 2 Food Safety (or higher) qualification
- Experience of working in a busy café or other relevant catering environments
- An understanding of cost/profitability

The ideal candidate(s) will be expected to demonstrate an understanding of the vision, mission and objectives of The Blue Bell and to take an active and positive role in furthering these aims. Specifically, to:

- Promote community owned pub-café-hubs generally and The Blue Bell in particular
- Encourage volunteering opportunities and support volunteers
- Support events, group/club activities and other community engagement projects
- Welcome a diverse customer base and seek to expand inclusivity wherever possible
- Ensure good quality food, which is seasonal and local wherever possible
- Ensure good quality food which caters for a wide variety of tastes, dietary needs and budgets including tasty and imaginative vegetarian and vegan options
- Substantially reduce The Blue Bell's carbon footprint

### How to apply

Email [info@bluebellstokeferry.org](mailto:info@bluebellstokeferry.org) for more information.