

# **Ballybeg Community Development Project Ltd**

## **Job Description for the Position of**

### **Cook**

**Place of Work:** Ballybeg Greens, Ballybeg Community Development Project, The Parish Centre, Ballybeg.

**Hours of Work:** TBC

**Duties include (but are not limited to) the following:**

- Preparation of meat and vegetables for cooking
- Maintain cleanliness of cooking area while cooking is in progress
- Maintain kitchen utensils are in working order
- Ensuring food is cook in the correct manner
- Maintain a clean and safe area during which the food is being served
- Make certain that all areas of the kitchen/canteen is cleaned to the standards set by Environmental Health guidelines including kitchen utensils and crockery
- Check food to make sure of its quality
- Regulate temperatures of ovens, grills and other cooking equipment.
- Prepare food for cooking
- Cook food by a range of methods i.e. baking, frying, roasting or steaming.
- Divide food into portions and make sure the food is well presented
- Store food in temperature controlled facilities
- Receive and store supplies
- Plan menus and estimate food requirements
- Budget for menu
- Prepare food to meet special dietary requirements