

YMCA DOWNSLINK GROUP

thebridge kitchen

Cook

The Bridge Kitchen

YMCA Guildford – Bridge Street

Permanent

40 Hours per week

£22,880 per annum

The Bridge Kitchen is the new YMCA Guildford Café and offers both on site catering to residents of *The Bridge*, a 112 bedroom building housing young people, and a breakfast and lunch menu to the public on Guildford high street.

The Bridge offers accommodation to local students and young people and is partnered with the Guildford Foyer, a purpose-built building which offers a home for vulnerable 16 – 25 year olds.

The cook will be expected to work as part of a team to prepare, cook and present nutritional meals and snacks to suit residents and the wider community. The cook will have a positive and flexible attitude to contributing to the overall performance of The Bridge Kitchen.

The cook will to prepare and cook meals, snacks and refreshments for residents and members of the public. The Bridge Kitchen seeks to provide a friendly, efficient, youth minded service. The role requires a creative, inspirational and passionate cook. If you are interested in training, inspiring and working in a great team and nurturing new talent this role is for you.

The position comes with excellent benefits, including 27 days annual leave per annum (plus bank holidays), a company sick pay scheme, a life assurance policy of 2x your annual salary, and an interest free bike loan. Please download a job pack for more information about other benefits offered.

You will be expected to have a keen interest in food and cooking coupled with a positive attitude to working in a commercial kitchen. You will possess a catering qualification and hold a food hygiene certificate. You will be able to prepare and cook food to a high standard of presentation and nutritional quality.

You will have the ability to plan, prioritize, manage your time and use your initiative to solve problems. You will have good communication skills which will enable you to contribute and develop new ideas for the menu to reflect seasonal changes as well as operational variations. You will be numerate and able to complete ordering/stock/clerical tasks as well as maintaining high standards of food hygiene.

You will need a relevant level of experience working in a commercial kitchen in order to be considered for this role and ideally you will have experience of working alongside young people aged 16-25.

There is a mix of 5 shifts per week ranging from 6.30am - 3pm or 12pm - 8pm.

If you are an applicant interested in this post and would like an informal discussion having read the job pack, please contact via email thecafe@ymcadlg.org We will not respond to agencies.

YMCA DLG requires all staff and volunteers to be committed to safeguarding and promoting the welfare of children, young people and vulnerable adults and to respond proactively to safeguarding concerns.

Successful applicants are required to undertake an Enhanced Disclosure via the Disclosure and Barring Service (DBS)

Closing date for applications: 16th May 2019 at 9am

Interview date: W/C Monday 20th May

Please note that we do not accept CVs.

To apply, please download an Application Pack and an Application Form from YMCA DownsLink Group, www.ymcadlg.org/vacancies/, or contact HR via recruitment@ymcadlg.org or Human Resources, 47 Church Road, Hove, BN3 2BE