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| **cook** **SALARY GRADE: HBC3** | hb |
| Working at Halton |
| All our colleagues at Halton have made a positive commitment to delivering great outcomes for our communities. Whoever joins us will share that passion for outstanding service, and strongly align with the values which define our workplace culture: * Working Together – building fantastic relationships with colleagues and customers
* Continuous Improvement – Keeping great service delivery at the heart of everything we do
* Personal Growth – Learning, growing and developing ourselves
* Accountability – doing what we say we are going to do
* Inspiring Leadership – positive roles models and leading by example

*To read more about our values, click* [*HERE*](https://haltoncouncilcareers.co.uk/values/)**We are immensely proud that when asked what’s great about working for Halton, the most popular response from our workforce has been ‘*our colleagues’*.**Aside from working with a great team, our employees have access to a fantastic range of benefits, including:* A generous annual holiday allowance starting at 34 days per year (including bank holidays), increasing with long service
* Membership of our defined benefit, salary-linked pension scheme with generous Employer Contributions
* 3 x Salary Life Cover via Local Government Pension Scheme
* Investment in your personal development
* Free Car Parking at HBC sites
* Car leasing schemes

*For further information about all the benefits we offer, please click* [*HERE*](https://haltoncouncilcareers.co.uk/benefits/)*.* |
| About the Job  |
| The Cook is responsible for the preparation and cooking of healthy, well balanced meals, taking into consideration children’s likes and dislikes in a residential setting.As a Cook your key responsibilities will include:* Planning menus that are healthy and nutritionally balanced for children attending the home.
* Preparation and cooking of foods in line with Food Safety Standards.
* Cleaning of kitchen and equipment in line with Food Safety Standards.
* Completing all documentation required by Food safety Standards.
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| About You |
| The Cook should hold an NVQ level 2 or equivalent in Food Safety/Preparation.In addition you will have: * Experience of working in a kitchen based environment
* Knowledge of Health and Safety
* Knowledge of Environmental Health requirements
* Knowledge of Food Safety Standards
* The ability to work evenings and alternate weekends (Saturday and Sunday)

The Council and its schools are committed to safeguarding and promoting the welfare of children, young people and adults and expect all staff, workers and volunteers to share its commitment. |
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