

Environment & Regeneration Directorate						
Post Title	Cook (Peripatetic)					
Post Number	BG01829	Grade	Scale 4 £17,714 - £20,253 pro rata per annum			
Base	Central Depot, Brynmawr	Hours of Work	20 Hours / 39 weeks			
Car User Allowance	Approved Casual	Disclosure	Enhanced			
Contact	Mrs Angela Meredith Tel 01495 355653	Updated	05.01.2015			

Principal Job Purpose

Responsible to: The Senior Operational Supervisors - Catering

Responsible for: To work and provide cover for all posts within Blaenau Gwent Catering as required

Principal Accountabilities

- 1. To work under the supervision of the Senior Operational Supervisors Catering and to communicate relevant information and problems to them as indicated by Blaenau Gwent Catering.
- 2. To travel to any kitchen/staff restaurant as required carrying out kitchen checks or providing cover for all the posts within Blaenau Gwent Catering to include cooks assistant cooks and catering assistants. This may also include some duties within the Catering Office or any other catering establishment as required.
- 3. To ensure food, cleaning materials and sundry supply orders are made regularly and accurately, according to relevant Blaenau Gwent Catering policies and to ensure correct stock control.
- 4. To use correct menus and standard recipes in the preparation, cooking and serving of well cooked appetising meals, within nutritional guidelines set out by the Welsh Government and cost limits, according to pre-determined specifications.

- 5. To organise and supervise the work of other members of catering staff, paying particular attention to hygiene, sickness, the food safety management system and health and safety procedures, and to comply with all relevant Blaenau Gwent Catering policies, which are outlined in the various operational handbooks.
- 6. To keep full and accurate entries and records in all books/forms in accordance with administrative procedures laid down by the Contracts Manager, to make relevant returns to the Administration Office and financial procedures (including tills, handling cash).
- 7. To undertake any training considered necessary for the post and to provide relevant training to staff as required.
- 8. To observe any requirements outlined by Blaenau Gwent Catering quality procedures.
- 9. To observe Health and Safety regulations.
- 10. Due to the Nature of school catering the timing of annual leave is subject to special arrangements for employees: you are required to take leave during periods of school closure only and not during term time.
- 11. To adhere to the principles of the Corporate Equality Policy and ensure commitment to anti-discriminatory practice.
- 12. To comply with the relevant sections of the Authority's policy statement on Health, Safety and Welfare at Work.
- 13. Any other duties as required.



Person Specification – Non Managerial

Assessment Method



1. Qualifications & experience

Qualifications/relevant experience	Essential / Desirable	Application Form	Interview	Other (please specify)	Probatio nary Period	
City & Guilds 706/1, 706/2 or NVQ Level 1/2 in Catering	Essential	\checkmark				
Food Safety Level 3	Essential					
Other experience						
Experience of working in a catering field	Essential					
Experience in supervising staff	Desirable				\checkmark	
Knowledge/Skills						
Practical Catering skills	Essential					
Motivational Skills	Desirable	\checkmark			\checkmark	
Knowledge of Health and Safety Regulations within a catering field.	Desirable	\checkmark			\checkmark	

2. Special RequirementsEssentialDesirableCommitment to term time working hours $\sqrt{}$

3. Personal Competencies

All competencies are regarded as essential, although it is recognised that some may be achieved over a period of time. All employees are expected to continually develop their competencies in line with the appropriate **Assessment Method** framework. In addition to those assessed as part of the recruitment process, competencies will be assessed during the probationary period and afterwards through the Authority's performance coaching scheme. Other e.g. presentation, Probationary discussion group, Period/ App. Topic Competencies Interview simulation, etc (please Form Performance specify) Coaching Delivering Plans ahead, organises work in \checkmark the service advance Involves line \checkmark manager/colleagues in setting and meeting targets Reorganises work when \checkmark \checkmark necessary Essential Sees tasks through to \checkmark completion whenever possible Seeks help if workload becomes \checkmark unmanageable Uses initiative to report issues \checkmark that arise that impact on others

		Assessment Method			
Торіс	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Improvement & Change	Is prepared to try new things & feed back results				\checkmark
	Understands that changes are needed if things are to be improved				~
	Finds new and creative ways of doing things better	✓Essential			\checkmark
	Actively seeks to develop own skills and knowledge				\checkmark
	Learns from mistakes & welcomes constructive feedback				\checkmark

		Assessment Method			
Topic	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Providing Excellent Customer	Recognises the importance of high standards of customer service		✓ Essential		\checkmark
Service	Is committed to providing an excellent service to the all the citizens of Blaenau Gwent	✓Essential			\checkmark
	Understands the links between own professionalism and the possible impact on the Authority's image		✓Essential		\checkmark
	Has a professional attitude that sets an example to colleagues				\checkmark
	Takes pride in own work and that of colleagues				\checkmark
	Is respectful, courteous and helpful at all times				\checkmark

		Assessment Method			
Topic	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Team Working	Reacts constructively to others' suggestions and requests		✓Essential		\checkmark
	Recognises potential value of others' opinions and actively seeks their contributions	✓ Essential			~
	Asks for help when necessary				\checkmark
	Actively seeks to help others				\checkmark
	Is aware of the impact of own behaviour on others				\checkmark

_		Assessment Method			
Торіс	Competencies	App. Form	Interview	Other e.g. presentation, discussion group, simulation, etc (please specify)	Probationary Period/ Performance Coaching
Communicating	Adapts content and style to help others understand				\checkmark
	Makes sure that people are regularly informed				\checkmark
	Uses appropriate language, gestures and tone when talking with others		✓Essential		\checkmark
	Checks others have understood & seeks advice when necessary	✓Essential			\checkmark
	Actively seeks to improve all forms of communication with others		✓Essential		\checkmark
	Communicates professionally by using formal channels appropriate to the situation				\checkmark