**COOK**

**31 hours a week over 5 days (usually Tuesday to Saturday), 9.00am – 3.30pm plus 1 additional hour**

**Currently £15,958.80pa, rising to £17,570.80 from 1 April 2023**

Rumbletums is a community café offering non-accredited training and work experience opportunities to young people with learning disabilities.

The training is based in our café and trainees undertake a range of ‘Front of House’ and kitchen duties and other related activities that enable them to develop specific and transferable skills relevant to the catering industry, plus communication and life skills, as well as greater self-esteem and confidence.

The main purpose of this role is to work with the Café Supervisor in the busy breakfast and lunchtime service, ensuring high quality food is produced at all times and that all food hygiene standards are maintained; and to support young people with learning disabilities undertaking training placements within the café. In the absence of the Café Supervisor, the cook will be expected to run the kitchen with the assistance of other staff and suitable volunteers.

We need someone who has a positive attitude towards, and a desire to work with and support people with a learning disability; experience, skills and enthusiasm for baking, cooking and food preparation in general and ideally, experience of working and cooking in a kitchen, such as a restaurant, café, school or staff canteen; a high degree of initiative and self-motivation and good organisational and communication skills.

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| Description: rumble-tums-logo | For a job description and application form email Angela Devine  [projectmanager.rumbletums@gmail.com](mailto:projectmanager.rumbletums@gmail.com)  or phone 0115 9384953  Closing date: Friday 17 February 5.00pm  Interview date: Wednesday 22 February |