



MOOSE

/ JOB DESCRIPTION

POSITION TITLE:	SHORT ORDER COOK
HOURS:	Flexible
RESPONSIBLE TO:	BOARD OF DIRECTORS
RESPONSIBLE FOR:	All Kitchen Staff
RESPONSIBILITIES:	To manage day-to-day Kitchen duties.

The Short Order Cook must ensure the Moose Menu is delivered exactly as outlined in the Menu. Quality, Quantity and Consistency are key to our success

Principal Tasks – Cooking & Controls

- To ensure all food is prepared in line with Moose menu and Moose standards.
- To ensure all food is cooked consistently and properly
- To ensure all specials are prepared to the highest standards
- To ensure sensible stock levels are kept
- To negotiate with suppliers on price and quality
- To check quality/presentation of orders when on the pass
- To purchase stock as and when required
- To advise Directors of any issues in relation to suppliers
- To ensure Kitchen is managed properly and high standards are kept

Principal Tasks – Health & Hygiene

- To ensure Kitchen is clean at all times
- To ensure we have systems for stock control and stock rotation
- To ensure Health & Hygiene legislation is rigorously applied
- To ensure all equipment is used properly and effectively

Principal Tasks - Relationship with Directors

- To ensure regular meetings are convened to discuss progress/staff

Principal Tasks - Staff Management & Development

- To undertake regular recorded supervision of all Moose staff
- To ensure all matters relating to grievance or misconduct are communicated to Directors
- To implement appropriate induction/training to new staff.

/ PERSONAL SPECIFICATION

Essential

Ability to cook within fast moving Kitchen
Ability to manage Kitchen and Kitchen staff
Knowledge of Kitchen Health & Hygiene systems
Knowledge of stock management and stock rotation

Desirable

Experience of cooking Breakfast / Brunch Menu

To enquire, please call either Steph or Kath at Moose Crosby, 0151 924 6578.

Alternatively just drop into the shop for a friendly chat.

Please have a CV prepared to hand in store!