

Post : Cook

Summary:

We are looking for an enthusiastic and passionate Cook to join our team here at Cromford Mills, a beautiful 18th century mill complex which forms part of the Derwent Valley Mills World Heritage site. The complex is owned and operated by the Arkwright Society, a charitable trust dedicated to the restoration and conservation of this unique site.

If you like teamwork, enjoy cooking and have experience of working in a busy catering environment, then this could be the role for you.

Working Hours: Negotiable on a permanent contract (with additional hours available for holiday cover)

Salary: £8.91 - £10.25 per hour dependent upon experience

Working patterns: Weekend and weekday working will be required, as well as availability on Bank Holidays and school holidays.

What it's like to work at Cromford Mills:

At Cromford Mills, we believe in being a supportive, teamwork driven workplace, where working together creates the best experience for our visitors. We operate three catering outlets, one in the main mill complex and two nearby, next to the Cromford canal. The mill and the canal area are popular destinations for local and national visitors and the catering offer is a key income source for the charity.

We are a large site with a business centre, a busy events and conference programme throughout the year. We operate guided tours of the mill which includes our visitor centre and the Arkwright Experience, telling the story of Sir Richard Arkwright who established the first mill here at Cromford in 1771. We also have an award-winning educational offer for schools and a very capable and involved volunteer team who help deliver the visitor heritage offer.

All these activities create a beautiful, unique and vibrant place to work.

What you'll be doing:

Having a passion for food and a drive to provide exceptional service to your customers, you will work with the head of catering to prepare our delicious food. You'll work with local & national suppliers to create fresh, tasty and beautifully presented dishes for our visitors. You will also focus on finding innovative ways to minimise waste and control stock.

Your role of leading lunch service, food preparation, sandwich making, and baking makes you a key team member to effectively achieving and delivering great results.

You'll help the team ensure our kitchens are presented to the highest standard and are compliant with all relevant legislation around food hygiene and COSHH.

The Cromford Mill reputation will always be at the forefront of your mind, and you'll be proud to share our good work with customers, whilst looking to maximise sales with new ideas so that the profit can be reinvested back into the maintenance and future development of the site.

Who we're looking for:

We are looking for someone to join our dedicated team to exceed our customer's expectations with the delicious food we prepare and serve. You'll need to be:

- Passionate about food
- Customer focussed with great communication skills
- A good team player
- Creative and proactive
- Aware of good working knowledge of Health & Safety compliance requirements
- Willing to learn
- Organised
- Thrive in a demanding role

The package:

Benefits for working at Cromford Mills:

- Good rates of Pay
- Flexible working whenever possible
- Free staff parking
- Staff discount scheme
- Generous annual leave
- Pension scheme
- Training & Development tailored to you.