This is a fabulous opportunity for someone to use their people skills to help

support Visually Impaired People.

About Warrington VIP:

Warrington visually impaired people is a charitable incorporated organisation supporting visually impaired people and their families across Warrington, through the provision of suitable activities. VIP provides a Home visiting service, and information and advice is available from the main office based at The Old School on Fairfield Street.

**Cook** Job Description:

Prepare, Cook and serve a 3 course meal Washing pots and ensuring the kitchen is left clean and tidy Empty the waste bins as and when required and ensure the contents are disposed of safely and correctly Ensure all food is stored correctly, Cook and prepare all food in line with food safety guidelines Ensuring that all Health and Safety procedures are always followed and encouraging colleagues to do the same Ensure all Food Safety and Quality/Hygiene procedures are always carried out in the kitchen and good catering practises to be followed Undertake all relevant legal, mandatory and role specific training Active reporting of Health and Safety near misses and encouraging colleagues to do the same

What skills will I need?

Good communication skills
Able to work alone or within a team
Ability to work under pressure
Good organisational and excellent time management skills
Ability to review processes while working and always look for improvements to do things more efficiently

Flexible with duties
Be passionate about what you do
Possess a helpful attitude with the drive to be the best version of you
Food Hygiene Level 1
Food Safety Level 1

**Required:**

You will need to have a flexible and adaptable attitude.
DBS check & hygiene cert required.

Experience.

Hours and Salary:

12-16 hours per week, with a salary of £12 per hour

Tuesday and Thursday between 9am and 3pm.

Anyone wishing to apply for this position should send their CV to: info@warringtonvip.co.uk

**Closing Date: 15/04/2024**