

Dublin Simon Community: Cook - Riversdale House **(<https://www.activelink.ie/node/110383>)**



Cook - Riversdale House

About Us

At Dublin Simon Community, we are passionate about making home a reality. Our aim is to empower people to access and retain a home by providing housing, prevention, addiction treatment, emergency response, and other targeted interventions, through advocacy and partnership.

If you share our values and want to make a difference then apply for this role with Dublin Simon Community and join the team!

Benefits to working with Dublin Simon Community:

- 25 days of annual leave
- 5% matched contribution to your pension
- Paid Sick Leave Policy
- Paid Maternity Leave Policy
- Bike to Work Scheme
- Commuter Travel Tax Savers Ticket
- 1st-week Comprehensive Training
- Progression Opportunities

About the job

Preparation and cooking of nutritionally balanced meals for residents within guidelines of the service manager and chef ensuring compliance with HACCP standards.

Contract type: Full-Time Permanent Contract.

Working hours: 37.5 hours per week, Monday-Sunday availability.

Location: Palmerstown, Lucan Road, Dublin.

Salary: 28,500 progressing to 29,661 after 6 month' probation.

Responsibilities

- Coordinate activities of the kitchen ensuring the team are efficient, comply with all relevant policy & procedure/uniform/safety and hygiene requirements to ensure safe food service delivery.
- Plan a schedule of menus promoting nutrition and choice, then prepare and cook those nutritionally balanced meals daily.
- Ensure individuals on special diets or with specific cultural needs are catered for.
- Complete daily, weekly & periodic checking of operational checklists including cleaning, equipment & safety, supplier, temperature checks etc.
- Order food and other supplies needed to ensure efficient operation in the kitchen within designated budgets
- Ensure stock control of food items and assist in inventories and stock rotation
- Ensure that HACCP processes are applied to all areas and processes in the kitchen/stores/serving areas; are fully understood by the team, and all HACCP records are completed and that the service complies with relevant legislation,

regulation and best practice.

- Audit HACCP Records in satellite services completing monitoring reports and complete spot checks.
- Be vigilant about any Food (or general) Health, Safety and Welfare risks in the workplace and bring any concerns to operations manager as appropriate.
- Engage with clients in a professional, supportive and client centred approach and liaise with team to ensure consistent service

Essential for the role:

- A recognised catering qualification.
- Food Safety / HACCP Level 2 / Level 3 Certificate
- 2+ years experience of working as part of a team in a busy kitchen environment
- Experience in service improvement and open to new and different ways of working.
- Possess a high level of attention to detail with strong problem-solving skills
- Experience in service improvement, be a self-starter, hard-working, who is committed with willingness to learn and develop new ways of working/processes of working.
- Good IT skills, in particular an in-depth knowledge of Microsoft Office.
- Good communication skills both written and verbal.

If you are unsure about any of the requirements, please contact Aliaksandr Netbayeu, the Recruitment Officer, at aliaksandrnetbayeu@dubsimon.ie (mailto:aliaksandrnetbayeu@dubsimon.ie)

<https://candidate.hr-manager.net/ApplicationForm/SinglePageApplicationForm.aspx?cid=1543&departmentId=18986&ProjectId=144346&MediaId=4620>

Application due date: 01/09/2024

For queries relating to this position please telephone **(01) 635 4860** (Tel:016354860)

Region

Palmerstown, Dublin

Date Entered/Updated

21st Aug, 2024

Expiry Date

1st Sep, 2024

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