

Mid West Simon Community: Kitchen Coordinator – Limerick **(<https://www.activelink.ie/node/112428>)**



Kitchen Coordinator– Mid West Simon Community, Limerick

Job Title: Kitchen Coordinator for Mid-West Simon Services

Reports to: Service Manager of Oak Lodge

Contract: 35 hours per week

Salary Details: Dependent on experience

Job Title: Kitchen Assistant & Cooking Instructor

Job Summary:

We are looking for a dedicated Kitchen Assistant and Cooking Instructor to join our team. This role involves a combination of hands-on kitchen maintenance, meal preparation, and teaching basic cooking skills to others. The ideal candidate has a passion for cooking, a high standard of cleanliness, and the ability to guide and instruct people of all skill levels in the kitchen.

Key Responsibilities:

1. Cleaning and Maintenance
 1. Maintain cleanliness and sanitation standards in all kitchen areas, including counters, equipment, and floors.
 2. Ensure all cooking utensils, dishes, and tools are cleaned, sanitized, and properly stored.
 3. Manage kitchen inventory, including monitoring supplies and restocking items as necessary.
2. Meal Preparation
 1. Prepare and cook one daily meal, following specified recipes and guidelines.
 2. Ensure all dishes meet quality and presentation standards.
 3. Adjust recipes as needed to accommodate dietary restrictions or preferences.
3. Cooking Instruction
 1. Teach others basic cooking skills and techniques, ensuring a hands-on, interactive experience.
 2. Provide guidance on kitchen safety, hygiene, and equipment usage.
 3. Develop or adapt easy-to-follow recipes for teaching purposes and demonstrate each step.
 4. Offer tips for meal planning, preparation, and cooking techniques.
4. Kitchen Organisation
 1. Assist in organizing kitchen layout for efficient operation.
 2. Label and store ingredients properly to reduce waste and maintain freshness.
 3. Set up and clean teaching stations before and after each cooking session.

Qualifications

- Previous experience in a kitchen, ideally with both cooking and cleaning responsibilities.
- Strong understanding of food safety and sanitation guidelines- HACCP knowledge and implementation.
- Ability to communicate clearly and instruct others in a supportive, friendly manner.
- Passion for food, cooking, and teaching.

Skills:

- Detail-oriented with a focus on cleanliness and safety.

- Good organizational and multitasking abilities.
- Patience and flexibility in teaching others, adapting instruction to different skill levels.
- Team player with a positive attitude and commitment to continuous learning.

Working Hours:

This is a full-time position, depending on the needs of the facility. Some evenings or weekends may be required for cooking classes.

Additional information:

- 21 days paid annual leave- with an increment of one day annually up to a max of 25 days.
- 1 gifted day off for your birthday and 1 day off for Christmas Shopping Day.
- Pension entitlement- after 1 years' service
- Access to Employee Assistance Program.
- Internal/External recruitment process
- Access to further training and education.
- Bike to work scheme
- Flexible working hours
- Paid maternity leave of up to 80% of salary

To apply:

Please send your CV and Cover Letter to recruitment@mwsimon.ie (mailto:recruitment@mwsimon.ie) **by 4th December 2024.**

All job offers will be subject to Garda vetting and reference checks.

Mid-West Simon Community is an equal opportunities employer and welcomes applications from all sections of the community.

Mid-West Simon Community Project funded by Limerick City and County Council and HSE.

Region

Limerick

Date Entered/Updated

27th Nov, 2024

Expiry Date

4th Dec, 2024

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