



Cook / Catering Assistant:

About Fun Shack:

Fun Shack is one of the North East's premier indoor play centre providers, offering families an exciting and unforgettable play experience with some of the largest indoor adventure parks in Europe.

Here at Fun Shack we aim to give our customers the best possible experience, through unparalleled facilities and amazing customer service. We are currently opening sites across the North East of England and plan to provide the ultimate indoor play experience.

Job Description:

Here at Fun Shack we are passionate about delivering outstanding food for our customers, so we are looking for an experienced confident individual to help run our busy kitchen. We are looking for someone who can manage and work as part of a team in a fast paced environment to help us consistently deliver top quality food and provide excellent customer service.

Tasks:

Your responsibilities will include:

- Manage the opening and closing of the kitchen
- Prepare, cook & present food, quickly & efficiently meeting our high standards
- Assist in keeping the kitchen clean, hygienic and tidy at all times
- Work safely around the kitchen equipment and monitor temperature sheets
- Maintain accurate food ordering and stock levels
- Monitor portions and waste
- Ensure other kitchen staff are trained sufficiently
- Assist / serve on counter if required

Skills Needed:

- Cooking
- Excellent communication skills and able to manage & work as part of a team
- Good knowledge of Health & Safety, Hygiene and Cooking Procedures and regulations (e.g. COSHH etc.)
- Supervision & Leadership
- Professionalism and resilience
- Time Management

Experience:

Candidates with background/work experience in fast paced catering would be ideal. Applicants must hold basic or intermediate Food Hygiene certificate and be qualified to QCF 2 or equivalent (or be prepared to work towards this qualification).