

Park description:

A quiet coastal traditional touring campsite with three beaches within walking distance, as well as the village of Gorran Haven. The campsite is set in an area of outstanding natural beauty with unspoilt beaches close by.

We offer tent, caravan and motorhome pitches, as well as an onsite Café and Bar.

Job Vacancy: Campsite Cook for 2022

We are looking to build a motivated and reliable team to enjoy the summer in a beautiful setting for what already looks like a very busy season. We require a friendly cook to join our small team for the 2022 season, from the end of May to the end of September.

A free pitch with water and electric for your own caravan/motorhome will be provided. There will also be free use of laundry facilities as well as a competitive hourly rate.

Daily work pattern

Items in green are relevant

Activity	Non Peak	Peak (school holidays and half term)
First clean – general tidy of shower block	7am – 15mins Check toilet rolls, general cleanliness of toilets, run Hoover around etc	6.30am – 30mins Check toilet rolls, general cleanliness of toilets, run Hoover around etc
Breakfast 8am to 10.30am	2 to 5 days a week 8am to 11am depending on how busy we are. Full food preparation, Takeaway and some plated meals. Meanwhile patrols are undertaken to ensure guests are leaving on time and Health & Safety checks are undertaken.	5 - 7 days a week 8am to 11am Full food preparation, Takeaway and some plated meals. Meanwhile patrols are undertaken to ensure guests are leaving on time and Health & Safety checks are undertaken.
Full clean of shower block	11am – 12 in the gents, 12 – 1 in the ladies	11am – 12 in the gents, 12 – 1 in the ladies
Afternoon	Reception Closed Food prep for evening service	Reception duties, Café duties including bar work. Food prep for evening service

Activity	Non Peak	Peak (school holidays and half term)
		Some maintenance and ground works.
Evening service	3 or 4 days Café open and Bar work	5 or 6 days a week Café work, Bar work

Specification

Job title	Site Cook		
Position and reporting line	Directors	No of Direct Reports	None
Purpose of role	<ul style="list-style-type: none"> • Prepare and cook food for both daily sales and functions • Following all guidelines for food hygiene and health and safety, legally and Treveague Campsite's own policies • Daily and weekly ordering of stock • Monitoring stock take and stock rotation • Control of ALL food that leaves the kitchen • Exceptionally good housekeeping • Take full responsibility for the cleaning of the kitchen • To deliver exceptional customer service 		
Key relationships	<p>Internal</p> <ul style="list-style-type: none"> • Other Treveague Campsite Staff • Directors <p>External</p> <ul style="list-style-type: none"> • Guests • Suppliers 		
Key Tasks	<ul style="list-style-type: none"> • The preparation and cooking of all food for daily sales • Setting up the kitchen for service • Monitoring and guiding staff while working in the kitchen • The preparation, cooking and delivery of food for functions • Help with ideas for new menus and drinks lists • Working with the Director's for daily specials and briefing staff on those each day • Helping the Director's to source high quality local ingredients and managing the margins around the food items • Ensuring waste is minimised • Working closely with the Directors on all food related issues • To ensure food preparation areas are clean and tidy 		

	<ul style="list-style-type: none"> • To ensure stock rotation and stock take are completed • Daily and weekly ordering of all food related stock • To ensure all equipment used is safe and clean, reporting any issues to the Directors • To maintain a professional appearance while at work • To undertake any other duty deemed reasonable as required by the Directors
Skills and Abilities	<ul style="list-style-type: none"> • A flair and enthusiasm for cooking with fresh quality ingredients • The ability to work on own initiative • The ability to work on your own and as part of a team • Excellent verbal communication skills • Organisation and time management skills • Basic I.T skills including Word and Excel • Ability to work well under pressure • Taking and acting upon customer feedback • Excellent communication and organisation skills • Able to work in a fast-paced environment • Dedicated to food quality and control • Strong knowledge of proper food handling and sanitation standards
Experience, Knowledge and Personal Attributes	<ul style="list-style-type: none"> • Proven work experience as a chef • Advanced knowledge of culinary, baking and pastry techniques • NVQ level 2/3 in food preparation and cookery or equivalent qualification • Level 2 Award in Food Safety or equivalent qualification • Previous kitchen budget control experience • Menu costing experience • Training staff in group sessions or on a 121 basis
Notes	
Logistics	<p>Hours: 6 - 9 hours 5 or 6 days a week</p> <p>Willing to work flexible hours as regular weekend, Bank Holiday and evening work is required.</p> <p>A pitch (notional charge applies) with water and electric for your own caravan/motorhome will be provided. There will also be free use of laundry facilities as well as a competitive hourly rate.</p>
Rate : TBC but £15 - £20 an hour is reasonable.	