



Applications are invited for the post of
Cook (Full Time)
At Croghan Fairy Bush CLG

Particulars:

- Safe Food for Business Certificate of Completion Module 2 / Food Microbiology and be familiar with HACCP procedures
- Good communication skills
- Fixed Term Contract

Duties:

- Plan and prepare meals for children in conjunction with Healthy Eating policies and all relevant legislation
- Cater for individual dietary requirements that children may have
- Implement Hazard Analysis Critical Control Points (HACCP) Guidelines
- Maintain all necessary kitchen records in accordance with HACCP e.g. Temperature checks on food and fridges, completion of cleaning sheets, maintaining food delivery logs etc.
- Ensuring hygiene and cleanliness within the kitchen is of the highest standard

For further information please contact Management on 071 9668400.
Covering letter with CV maybe addressed to Management, Croghan Fairy Bush CLG, Croghan,
Boyle, Co Roscommon or by email to croghanfairybush@yahoo.ie

Latest date for receipt of completed applications/CV; August 23rd 2024.

CROGHAN FAIRY BUSH IS AN EQUAL OPPORTUNITIES EMPLOYER



JOB DESCRIPTION

COOK

The Cook should provide a nutritious and varied diet while ensuring his/her environment i.e. the kitchen, is safe and hygienic.

Duties include:

- To prepare and cook nutritionally balanced meals appropriate to children's age/stage in accordance with the service's healthy eating policy.
- To plan and prepare a menu which ensures the children receive a healthy nutritionally balanced diet.
- To work alongside other kitchen staff to ensure efficient running of the kitchen.
- To maintain a safe, clean and healthy kitchen environment.
- To regulate kitchen stock control and collate food / cleaning supply purchasing orders as appropriate.
- To maintain a budget and limit food wastage where possible.
- To maintain accurate records regarding temperature controls etc. as required by the Western Health Board and the Environmental Health Officer and to comply with all current legislation.
- To meet health and safety and environmental health requirements at all times.
- To carry out any cleaning duties relevant to the position.
- To liaise with early years staff regarding children's specific dietary requirements and making mealtimes enjoyable for all.
- To attend any training events or staff/team meetings as identified by the Nursery Managers.
- To ensure adherence to nursery's code of practice on confidentiality.
- To keep up to date with current good practice.
- Attend staff meetings and help prepare a forward plan for the centre
- Adhere to dress code of the service.
- Attend relevant meetings and courses as directed by the Manager and Committee.
- Advise the Supervisor of any matter requiring attention such as concerns about a child or equipment needing repair or replacement
- Keep completely confidential any information regarding the children their families or other staff, which is learnt as part of the job. Such information must not be passed on unless it is in the interest of the child.