Cook Job Description

Reports To: Café Manager

About Café Zoo:
Café Zoo will be a new & vibrant dining spot nestled within the zoo, offering visitors a delightful culinary experience. We will be priding ourselves on providing quality food made from fresh, local ingredients.

Job Overview:
We are seeking a skilled and enthusiastic Cook to join our kitchen team at Café Zoo. The ideal candidate will have a passion for cooking and the ability to work in a fast-paced environment, delivering delicious meals to our guests. You will be responsible for preparing a variety of dishes, maintaining a clean and organised kitchen, and ensuring food safety standards are met.

Key Responsibilities:
- Prepare and cook menu items in accordance with café recipes and standards.
- Assist in the development of new menu items and specials, focusing on seasonal and locally-sourced ingredients.
- Maintain cleanliness and organisation of the kitchen, ensuring compliance with health and safety regulations.
- Manage inventory levels, including ordering and receiving supplies, and minimizing food waste.
- Collaborate with the kitchen team to ensure smooth operation and efficient service.
- Assist in training new kitchen staff as needed.
- Deliver exceptional customer service, ensuring that all dishes are prepared and presented to the highest quality.

Qualifications:
- Proven experience as a cook or similar role in a café, restaurant, or similar setting.
- Knowledge of various cooking techniques and cuisines.
- Ability to work effectively under pressure and manage multiple tasks simultaneously.
- Strong understanding of food safety practices and regulations.
- Excellent communication and teamwork skills.
- Flexibility to work shifts, including weekends and holidays.
- Culinary degree or relevant certification is a plus but not required.

Benefits:
- Competitive salary based on experience.
- Opportunities for professional development and career advancement.
- Employee discounts at the café and zoo.
- Positive and dynamic work environment.