

The University of Birmingham Guild of Students is a charity and the students' union for more than 36,000 students. We represent our members to the University and other organisations on the issues that matter to students most. We also exist to help students develop skills outside of study, have fun, meet people and make sure their time at Birmingham is special.

Cook

£17,534 gross per annum – 35.5 hours per week.

Working within our Venues team, the Cooks provide an agreed and consistent standard of food production and presentation, along with the day-to-day operation of the kitchen, with the main focus to support the operation of our bars. You will also supervise a small team of student staff.

The post holder will ensure compliance to legislative standards and ensure the Guild policy on Food Handling and Risk Assessments are strictly adhered to. Along with promoting and practising all aspects of due diligence in Health & Safety in the workplace to protect both customers and staff; you will also assist with the administrative responsibilities of staff training, stock control and Health & Safety documentation.

You will have Basic Food Hygiene along with City & Guild/NVQ level 2 Catering or relevant experience.

You will work annualised hours to fit the needs of the business, including weekends. You will also be expected to work some evenings, usually up until 9.00pm.

The Guild operates fixed closing dates during Easter and Christmas each year. There are currently seven closed days, (five days during Christmas vacation and two days during Easter vacation). These days are taken in conjunction with Bank Holidays to enable the Guild to close down over those two vacation periods.

Closing date for applications: - Monday 18th February 2019 at 9am

For application packs please visit: <http://www.guildofstudents.com/about/your-union/workwithus>

or email: staffing@guild.bham.ac.uk