

Role profile Chef

Job title:	Visitor Experience Team - Chef
Location:	Scottish Seabird Centre, The Harbour, North Berwick
Reports to:	Catering Manager (and to the Assistant when deputising)
Term:	Part time - Permanent
Wage:	£9.25-£10.00 per hour/subject to skills and experience
Working pattern:	7.5 hours per day, Thursday to Sunday Varied opening hours across the year (0830 and 1800) Occasional evening events and holiday cover

Background

The Scottish Seabird Centre is a conservation and education charity whose purpose is *“Inspiring and educating people about the Scottish marine environment, motivating them to care for it, and supporting conservation projects”*. Based in North Berwick, East Lothian we overlook the marine environment in the Firth of Forth and have over 200,000 visits each year.

We have four key pillars to our work:

- **Conservation** we develop, practically undertake, and promote models of conservation best practice and citizen science.
- **Education** we deliver education programmes, science resources and events and use innovative ways to provide information on the marine environment.
- **Communities** we work in partnership with diverse communities including enhancing the experience for visitors to North Berwick.
- **Experience:** we use both our 5-star visitor attraction and digital resources to engage with more about the marine environment.

Our charitable work is supported by our retail, discovery and wildlife boats experiences which all combine to provide a valuable resource for members and visitors.

Job description

Our Chef is an important member of our Visitor Experience team. We welcome hundreds of people each week to our Centre and this role ensures that the variety, quality and sustainability of food products provided through our Seabird Café contributes to the customer's overall experience.

Principal duties

We are looking for a part-time Chef to help run our daily service and develop this further for our customers. The Chef is required to:

- i. Support the Catering Manager in planning and developing the menu we offer so that it meets the sustainability (local, sustainable sources) and quality (taste, presentation, value) of products we serve in the café.
- ii. Prepare and cook all food in accordance with the menu and customer's needs.
- iii. Support the Catering Manager and Assistant Catering Manager with the checking of stock levels, ordering, receipt of deliveries, quality control and notifying suppliers of any deficiencies.
- iv. Ensure that all duties are undertaken in compliance with health and safety, food standards and hygiene regulations and practices, as well as our internal Charity procedures.
- v. Take responsibility for maintaining and cleaning the kitchen area/equipment on your working days ensuring that all appropriate standards are met.
- vi. Co-operate fully with any statutory inspections and implement the recommendations from these as appropriate.
- vii. Support the wider café team when they assist in the kitchen, ensuring they know what is expected of them and are supported in delivering an efficient, high quality catering service to our customers.
- viii. Carry out any other reasonable duty which is within the competence of the post, when directed by the Catering or Duty Manager to assist.

Essential skills and experience

- Relevant experience or an SVQ II Pro cooking qualification. We will also consider applications from modern apprentices training for their SVQ II level.
- Organised with an ability to take the initiative and work effectively in what can be a fast-paced, high volume business at peak times.
- A team player – adaptable and flexible.
- A confident communicator.
- An appropriate means of transport to get to the Centre (between 0830 and 1800).

Desirable skills and experience

- Alignment with our charity's conservation and education goals.

- An awareness of and affinity to environmental sustainability principles.

Our values

Our values underpin everything we do. We take pride in bringing these to life in all that we do. We are:

- PASSIONATE about Scotland's coastal and marine environment.
- INSPIRE others to explore and care for Scotland's coastal and marine environment.
- INNOVATE with the approaches we use to engage with people.
- COLLABORATE with local and national partners to convey the importance of Scotland's marine environment.
- INFORMED about the current health of Scotland's marine wildlife and habitats and the actions required to protect it.
- TRUSTWORTHY providing reliable information and acting with integrity and without bias.

Performance: To be measured against clearly defined measurable and challenging goals.

Wage: £9.25-£10.00 per hour, subject to skills and experience

Benefits

- Working for a successful conservation and education charity in a stunning location.
- Pension available.
- Training and development for everyone.
- 20% discount in the Centre's Gift Shop and Seabird Café.
- 10% discount on the Seabird Centre boat trips.
- Free entry to the Discovery Experience, for you and family members (restrictions on numbers apply).
- Free access to a range of Scottish visitor attractions with an Association of Scottish Visitor Attractions card.
- Free access/ special offers for a range of East Lothian attractions with an East Lothian Tourism Attraction Group card.

Applications

Tell us why you are keen to work with us - and when you are available - in a covering letter and attach your CV. Please send both to info@seabird.org by 5 June 2021. As we are keen to recruit as soon as possible, please apply now - we look forward to hearing from you!