

Job Title:	Cook	PP-SRS-GRD:	C-7404-03
Location:	RAF Alconbury	Vacancy Number	297299
Open Date:	27 March 2024	Close Date	Open Until Filled
Work Hour Per Week	14 hours	Salary (Per Hour)	£12.13-£13.27

NOTE: Several vacancies may be available - multiple selections can be made from this announcement Main Purpose

We are currently seeking a highly skilled and motivated individual to join a premier team of Food Servers at 423 Force Support Squadron, Royal Air Force Alconbury, United Kingdom.

The primary purpose of this position is to prepare and cook simple food at the Stukeley Inn. This position would suit someone with cooking experience who is used to a commercial kitchen environment.

This is a varied role, which will include short order cooking, preparing buffets and helping with event catering. As a multi-functional facility, the Stukeley Inn operates a bar/restaurant and catering function rooms.

The incumbent will be expected to mix ingredients according to precisely written recipes that produce quality products, minimize preparation time, and avoid food material waste. May be assigned cashier duties in the absence of regular employee. Will interact with customers in a polite and courteous manner. Will also be expected to keep high hygiene standards in the kitchen, including cleaning, stock rotation and food preparation.

If you're looking for a challenging, gratifying career supporting the US Visiting Forces in the United Kingdom -- this job is for you; apply today!

Knowledge and Experience Required

Applicants must demonstrate the following:

- 1. Knowledge of the methods and procedures relating to food preparation and cooking in small quantities; and characteristics of various foods to include colors, flavors, consistencies, textures, temperatures, and cooking times.
- 2. Knowledge of food handling and storage practices.
- 3. Knowledge of health, safety, and sanitation standards and procedures in order to maintain a safe and clean work environment.
- 4. Skill in arithmetic computations to determine precise measurements for quantities needed to prepare required amounts, multiplying ingredients, and calculating servings per container; making precise measurements; and accurately weighing recipe ingredients.
- 5. Skill in operating, breaking down, and cleaning kitchen tools and equipment.
- 6. Ability to communicate effectively, both orally and in writing; and read and understand menus, recipes, worksheets, food labels, computerized food production sheets, and metric conversion tables.

Other Important Information

- Hours of work: Start & end times may be modified due to mission needs and in accordance with organization's flexible working policies.
- Will be required to handle and safeguard sensitive information in accordance with applicable US and UK laws, rules, and regulations.
- Must obtain and maintain the appropriate security clearance.
- May be assigned other duties that are appropriate to the grade and skill set of the employee.
- May be required to travel by military and/or civilian aircraft in the performance of official duties or attend necessary training. Position may be coded as mission essential.
- A 6-month probationary period will be required.
- Overtime may be required.
- May be required to travel overnight to US or other countries in the performance of official duties or attend necessary training.

Other significant facts pertaining to this position are:

- 1. Shift work may be required.
- 2. Required to wear safety shoes and cook's uniform.
- 3. Required to possess a Food Handler's License and/or meet health-screening requirements; a high standard of personal cleanliness required.
- 4. May be required to attend training.
- 5. A physical will be required for this position.

Benefits

- Annual Leave + UK Bank Holidays, Annual Leave year-to-year carryover in accordance with program policy
- Paid Sick Leave; year-to-year carryover in accordance with program policy
- Pension Scheme
- Life Assurance Scheme
- Employee Assistance Program (EAP)
- Free on-site parking
- Specialized Training provided throughout entire period of employment
- Development opportunities available
- Time off, cash and honorary awards and recognition available for significant contributions and consistent high performance
- Free access to on-site gym facilities

Who Can Apply

- Citizens of the UK, Nationals of European Community (EC) Countries, and Commonwealth Citizens, other Foreign Nationals, and Stateless persons provided no restrictions have been imposed as a condition of continued residency in the UK.
- Applicants who have a minimum of five years consecutive residency in the UK are considered for this position; however, those who do not meet this criterion will be considered on a case-by-case basis. All successful applicants will require a security clearance.
- Please note pre-appointment security clearance requirements may delay start date.
- Proof of identification in the form of a photo ID will be required, for example a driving license or current passport.
- This position may have certain restrictions to US citizens due to the Status of Forces Agreement. For additional information contact the LNDH team on 01638 544955.

How To Apply

Interested candidates must complete an application form obtainable from the Civilian Personnel Website; https://www.mildenhall.af.mil/Portals/9/documents/civ pers/AFD-150724-024.pdf?ver=2016-04-28-085219410.

All applications must submit the following documents via email to <u>100fss.fsmc6@us.af.mil</u> and received prior to the closing date to be considered for the position.

Required Documents

- LNDH Application
- Curriculum Vitale and/or Resume

Optional Documents

- Transcripts
- Certifications
- Letters of Recommendation
- Right to Work Documentation

Equal Opportunity Employer

There will be no discrimination in employment practices based on gender, age, marital status, disability, race, nationality, religion or beliefs, sexual orientation, being or not being a member of a trade union.

