



Several vacancies may be available - multiple selections may be made

<b>Job Title:</b>	Cook
<b>Location:</b>	RAF Alconbury
<b>Vacancy Number:</b>	264723
<b>Close Date:</b>	14 July 2026
<b>Hours and Schedule:</b>	12 hours per week: Fixed (Thurs/Fri between 1500-2100)
<b>Hourly Pay:</b>	£13.48 - £14.74

### Benefits:

- **Competitive Salary:** the starting salary for this position is £13.48 per hour
- **Holiday:** Annual Leave + UK Bank holidays
- **Paid Sick Leave**
- **Pension Scheme**
- **Free On-Site Parking**
- **Employee extras such as:** Life Assurance scheme, Employee Assistance Program, Specialized Training, Developmental Opportunities, Receive time off, cash, and honorary awards for significant contributions

### Job Description

This position performs a comprehensive range of routine food preparation and cooking tasks, efficiently following written recipes to prepare hot and cold menu items, convenience foods, and baked goods while minimizing waste. Daily responsibilities encompass all aspects of ingredient processing (e.g., chopping, measuring, breading), setting up service areas such as salad bars, portioning meals, and safely storing leftovers according to standard safety procedures. Additionally, the role involves maintaining the cleanliness of kitchen equipment, occasionally operating a cash register with proper fund accountability, and executing other related duties as assigned.

### Qualifications and Key skills

Must have experience in and knowledge of methods and procedures relating to food preparation and presentation gained in a grill, snack bar, restaurant, club or similar food activity

1. Knowledge of the methods and procedures relating to food presentation.
2. Ability to follow oral and written instructions, work safely and do simple arithmetic.
3. Knowledge of operating and cleaning food service equipment, characteristics of various foods, and the ability to season food according to set procedures.

## Other Significant facts

1. You will be required to handle and safeguard sensitive information in accordance with applicable US and UK laws, rules and regulations. This position may also be coded as mission essential.
2. You may be required to travel by military and/or civilian aircraft, and you may also be required to travel to the US or other country, in the performance of official duties or attend necessary training.
3. You will be required to complete a 6-month probationary period.
4. Start & end times may be modified due to mission needs and in accordance with organization's flexible working policies. Overtime may be required and you may be assigned other duties not included in this position description, but that are appropriate to the grade and skill set of the incumbent.
5. You must be able to obtain a Food Handler's Certificate and/or complete food handler's training.
6. Appointment is contingent upon passing a physical examination. You must be able to frequently lift objects weighing up to 40 pounds; must be able to continuously stand, walk, stoop, reach, push, pull and bend for long periods of time.
7. The Local National Direct Hire (LNDH) Program does not participate in regular drug testing; however, positions covered by this document may be subject to drug testing upon reasonable suspicion of substance abuse, and safety mishap or accident testing.

**NOTE:** You will require a security clearance and a right to work in the UK

This position may have certain restrictions on US citizens including US dual nationals due to the Status of Forces Agreement. For additional information contact the LNDH team on 01638 544955.

**LNDH Application:** <https://forms.osi.apps.mil/r/HiHn37upJw>

Supporting Documents to be submitted via email to [100fss.fsmc6@us.af.mil](mailto:100fss.fsmc6@us.af.mil)