



Several vacancies may be available - multiple selections may be made

Job Title:	Cook, C-7404-03
Location:	RAF Alconbury
Vacancy Number:	252144
Close Date:	24 August 2026
Hours and Schedule:	30 hours per week, As Rostered (Any 5 days out of 7 days) 1500-2300/0700-1500
Hourly Pay:	£13.48 - £14.74

Benefits:

- **Competitive Salary:** the starting salary for this position is £13.48 an hour
- **Holiday:** Annual Leave + US Federal Holidays (pro-rated)
- **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

Prepares and cooks a variety of simple-to-prepare foods. Prepares ingredients for menu items by peeling, chopping, grinding, cutting, slicing, dicing, and pureeing. Weighs, measures, and assembles ingredients, and prepares cold sandwich fillings. Also sets up and replenishes the salad bar. Follows recipes to ensure quality products, minimize waste, and reduce preparation time. Portions food for service, and properly covers, dates, and stores leftovers. Washes and cleans kitchen equipment. May be required to handle cash, operate a cash register, and complete documentation for cash accountability. Performs other related duties as assigned.

Qualifications and Key skills

The successful candidate must possess a practical knowledge of food preparation and presentation methods, including a basic understanding of various food characteristics and the ability to season dishes according to established recipes and procedures. You must be able to safely operate, clean, and maintain standard food service equipment while strictly adhering to safety and sanitation guidelines. Additionally, this role requires the ability to follow both oral and written instructions, work productively as part of a team, and perform basic arithmetic calculations to assist with portion control, recipe scaling, or inventory tracking.

Other Significant facts

- You must handle and safeguard sensitive information under US/UK laws, complete a 6-month probationary period, and accept that this position may be designated as mission essential with flexible hours or required overtime.
- You must be willing and able to travel nationally or internationally via military and/or civilian aircraft to perform official duties or attend necessary training.
- You must pass a pre-appointment physical/health screening and be physically capable of frequently lifting up to 40 pounds and continuously standing, walking, reaching, pushing, pulling, and bending for long periods.
- You must possess the ability to communicate effectively both orally and in writing and be able to obtain a Food Handler's Certificate and/or complete required food handler training.
- You must be prepared to perform other assigned duties appropriate to the grade and skill set of the position as mission requirements dictate.
- You must adhere to LNDH Program guidelines, which include potential drug testing upon reasonable suspicion of substance abuse or following a safety mishap or accident.

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