



Several vacancies may be available - multiple selections may be made

Job Title:	Food Service Worker, C-7408-02
Location:	RAF Mildenhall
Vacancy Number:	284288
Close Date:	13 July 2026
Hours and Schedule:	37.5 hours per week, As Rostered (any 5 days out of 7 days)
Hourly Pay:	£14.33

Benefits:

- **Competitive Salary:** the starting salary for this position is £14.33 an hour
- **Holiday:** Annual Leave + US Federal 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

The primary purpose of this position is to execute essential food service operations. This includes preparing vegetables, salads, desserts, and boxed lunches in the pantry, as well as directly supporting cooks by accurately weighing, measuring, and assembling ingredients. Personnel in this role are responsible for organizing and setting up dining tables, food service counters, steam tables, and salad bars. A critical component of the position involves thoroughly cleaning kitchen and dining area equipment while strictly adhering to established safety, sanitation, and regulatory procedures.

Qualifications and Key skills:

- Knowledge of basic arithmetic in order to count number of tables/trays required, to determine number of servings a container will yield, and to count change when required to perform cashier duties.
- Working knowledge of food service sanitation standards including procedures to prevent contamination, spoilage, and waste.
- Ability to concentrate on work assignments despite interruptions and distractions.
- Ability to do tasks with several steps and to follow established sequence of tasks without more than normal supervision.
- Ability to use and maintain food service tools and equipment such as knives, mechanical dishwasher, and powered cleaning equipment.

- Ability to learn food service safety regulations, practices, and procedures.
- Ability to read and understand simple signs, names of food items, and instructions

Other Significant facts

- 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.
- 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.
- You will be required to complete a 6-month probationary period.
- 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.
- You must be able to communicate effectively both orally and in writing.
- May be required to work rotating shifts.
- Incumbent is required to pass a pre-employment physical examination.
- The work may require the employee to possess Food Handler's Card, and use/wear appropriate uniforms, safety, and sanitation equipment.
- May be required to attend Quality Improvement Training and to participate in section Quality Improvement Teams and data collection efforts.
- May be required to work other than normal duty hours, which may include evenings, weekends, and/or holidays.

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