



Several vacancies may be available - multiple selections may be made

Job Title:	Cook (C-7404-04)
Location:	RAF Menwith Hill
Vacancy Number:	264949
Close Date:	Open Until Filled
Hours and Schedule:	39 hours per week: As Rostered schedule
Hourly Pay:	£15.16

This position is only available to UK Nationals. Applicants must hold UK citizenship and have lived in the UK for at least 8 years out of the last 10 years for this position.

Benefits:

- **Competitive Salary:** the starting salary for this position is £15.16 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 involves preparing a variety of simple dishes, including breakfast items (pancakes, sausage, eggs), burgers, vegetables, hot cereals, and broiled meats. Duties also include preparing soups, sauces, gravies, and cold sandwich fillings, as well as cooking convenience foods like frozen hash browns and chicken nuggets. You may also be responsible for making pizza. Food preparation tasks include chopping, slicing, measuring ingredients, assembling menu items, and stocking the salad bar. You will also portion food, store leftovers properly, and ensure recipes are followed to maintain quality and minimize waste. Maintaining a clean kitchen environment by washing and cleaning equipment is also expected.

Qualifications and Key skills for the position.

A clear demonstration of experience in the duties and key skills listed.

1. Experience and knowledge of the methods and procedures relating to food preparation/presentation gained by experience obtained working in a grill, snack bar, restaurant, club or similar food activity, along

with the ability to season food and decide when foods are done by utilizing knowledge of various food characteristics.

2. Ability to follow oral and written instructions, work safely, and do simple arithmetic.

3. Knowledge of operating and cleaning food service equipment, and the ability to obtain a Food Handler's Certificate and/or complete food handler's training

Conditions of employment

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 communicate effectively both orally and in writing.
6. Your hours of work will be 39 hours per week on an As Rostered schedule between 0630-1400 (this will be working any 5 days out of 7).
7. The work is performed in a hot and noisy kitchen environment with exposure to temperature extremes, steam, fumes, and odors. The position requires frequent lifting of objects up to 40 pounds and involves continuous standing, walking, stooping, reaching, pushing, pulling, and bending. There is a risk of injury from cuts, burns, and falls. Appointment is contingent on passing the pre-employment physical.

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