



Several vacancies may be available - multiple selections may be made

Job Title:	Food Service Worker
Location:	RAF Menwith Hill
Vacancy Number:	273621
Close Date:	Open Until Filled
Hours and Schedule:	24 Hours per week: As Rostered (Hours between 0600-1600 Mon thru Fri)
Hourly Pay:	£14.33

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 £14.33 per hour
- **Holiday:** Annual Leave + UK Bank 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

The purpose of this position is to prepare and serve hot and cold beverages and food items from a coffee shop/food service operation and perform cashier duties.

You will be responsible for preparing a variety of hot/cold beverages such as cappuccinos, brewed coffee, lattes, espresso, and hot chocolate, blended drinks to include milkshakes, cappuccinos, etc. by selecting proper ingredients. You will set up work area for operation and prepare fruits and vegetables for cooking and serving and will be required to operate an electronic cash register. In addition, you will utilize safety and sanitation practices, rules, regulations, and procedures to maintain a safe and clean work environment.

Qualifications and Key skills for the position.

Successful applicants will demonstrate comprehensive knowledge of both hot and cold food preparation, utilizing specialized cooking techniques and artistic culinary skills—such as carving and garnishing—to deliver high-quality presentations.

A strict adherence to health and sanitation regulations is paramount; you must possess a deep understanding of food protection procedures, shelf-life preservation, and the proactive prevention of foodborne illnesses and spoilage. Candidates must be proficient in scaling recipes, performing yield testing, and calculating portion costs using precise weights, measures, and standard culinary formulas.

We seek professionals who can reliably evaluate the freshness and doneness of both raw and cooked ingredients based on appearance, consistency, texture, and temperature. Finally, you must possess the ability to masterfully plan and coordinate complex, multi-step cooking sequences, ensuring that all menu items are prepared in strict accordance with standardized recipes and are ready for service on time.

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.
- Your hours of work will be 24 hours per week on an as rostered schedule (this will be working any 5 days out of 7). 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.
- You will need to be able to satisfactorily complete a pre-employment physical as you will perform work requiring moderate to heavy physical effort. You will be subject to continuous standing and walking, and frequent stooping, reaching, pushing, pulling, and bending and will be expected to lift or move objects weighing up to 40 pounds unassisted, and occasionally lift or move objects weighing more than 50 pounds. You will push carts weighing 400-500 pounds and may be required to work on ladders and use powered cleaning equipment.

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

