



Eden Camp Modern History Theme Museum is looking for a new Cook to join their catering team.

The museum boasts a unique family attraction built in and on the grounds of an original prisoner of war camp in Malton, North Yorkshire. It includes a variety of immersive and static displays, a fantastic café, and a gift shop, plus several outdoor displays and green areas. Alongside a competitive hourly rate and a unique working environment, this position is varied, fun and fast paced!

As part of a team, you will report to the Catering Manager and will be required to carry out various tasks, such as customer service, manning tills, serving food & drinks and cleaning. You will also get the chance to be involved with some of our amazing events, including August Living History Weekend! You need to be available to work from 17<sup>th</sup> May (or as close to this date as possible). The work is shift based covering 5 days over 10, with every other weekend required. There will be occasional evening work required for special events. You will also need to provide proof of eligibility to work in the UK.

Key requirements for this role:

- A passion for maintaining high standards of cleanliness, health and safety, ensuring that all cleaning rotas are completed and handed to the shift manager.
- Well organised and detail orientated.
- Polite and interactive with our visitors – we need friendly staff who enjoy getting involved in events!
- Enjoy working as part of a busy team.
- Prepare, cook, and serve meals as required.
- Using stock as required as economically as possible, whilst maintaining the quality without undue shortages or excesses.
- Support Catering Manager with supplier liaison on ordering the required stock whilst maintaining the budget.
- Store all food safely.
- Rotate stock and check 'use by' dates regularly.
- To be aware of risks to the Service Users from the kitchen equipment. Comply with company policy and procedure in relation to infection control and prevention.
- Previous experience of working within the leisure industry is desirable.
- Previous experience of working in a busy catering environment.
- Able to demonstrate an ability to manage pressure, prioritise tasks and communicate effectively at all levels.
- The chosen candidate will hold an Intermediate Food Hygiene Certificate. They will also show a willingness to participate in continuous improvement and vocational training programmes.

If you have the skills and motivated attitude that we are looking for, please click the corresponding “Apply Now” button on our jobs webpage or email an up-to-date copy of your CV confirming the position you are applying for to [admin@edencamp.co.uk](mailto:admin@edencamp.co.uk).

By applying for this role, you are consenting for us to hold and process your data in compliance with the General Data Protection Regulations. If you have any questions or wish to exercise your right to access, erase or restrict the holding or processing of your data please contact us and we will respond to your query as soon as possible.

Keep up to date with other great opportunities, please check out our website or call us for a confidential chat about upcoming opportunities.