Do you have a passion for cooking?
Tired of split shifts & working every weekend?
Then we are looking for you!

We are looking for a Chef to work flexibly between our Extra Care schemes – Llys Raddinton in Flint, Llys Eleanor in Shotton. Maes y Dderwen in Wrexham and Plas Telford in Acrefair. Our Extra Care schemes are state of the art buildings housing separate apartments, communal areas, restaurants, games rooms, hairdressers and care support where needed, to provide independent living for residents over the age of 60.

What will I be doing?
Working in excellently equipped kitchens, you will make sure the kitchen runs smoothly. Minimising waste, managing budgets, ordering stock, ensuring the health and safety and hygiene requirements for the kitchen are met.

Working collaboratively with the manager of the scheme & our Senior Chefs, ensuring staff cover is in place, training and developing kitchen staff, and addressing any dietary requirements that residents may have.
Working days are usually between 8am & 4pm-so most evenings you are off too.

What are we looking for in you?
As well as a catering qualification or equivalent experience, you will hold a Level 2 Food Hygiene certificate. You will have previously managed budgets and staff within a kitchen environment. Values which put our residents first are a must.

The working hours for the role will be 37 per week on a rota basis. As we will need you to travel between our schemes, we will need someone who is able to drive and have their own vehicle. One of the schemes will be your designated work base and mileage can be claimed for any travel between them.

If you're interested and would like to chat about this role, let's have an initial conversation – Wayne Pike 07393806413 or Colin Sibley 07468752417

The salary for this role is £22,065 per annum.

The closing date for applications is Sunday 16th January 2022. To apply, please send your CV to peopleteam@clwydalyn.co.uk with a covering letter explaining why you want the role and what you can bring to it.