



ClwydAlyn |



Job Overview

Cook In Charge

Department:	Catering
Salary	£25,804 - Pro Rata
Location:	Rhyl, Gorwel Newydd
Hours:	32 hour a week
Job purpose:	As the Kitchen Operations Manager at ClwydAlyn, you will oversee the daily operations of the kitchen, ensuring the provision of nutritious meals for 59 residents, residents while supervising staff and maintaining a well-stocked, compliant kitchen. Your role includes managing the kitchen team, ensuring all food preparation meets dietary needs and special requirements, and adhering to health and hygiene regulations. You will also handle food orders, stock rotation, and ensure the cleanliness and safety of the kitchen environment, playing a key part in creating a supportive and healthy living environment for our residents
Qualifications:	Level 2 Food Hygiene, Allergen Awareness certificate, Catering Qualification, or relevant extensive catering experience.

Working for ClwydAlyn

Working for ClwydAlyn at Gorwel Newydd

As the Kitchen Operations Manager at Clwyd Alyn's Gorwel Newydd service, you will be an integral part of a dedicated team committed to making a positive impact on our residents' lives. At ClwydAlyn, we uphold the values of trust, hope, and kindness, creating an environment where every team member feels valued and supported.

At Gorwel Neaudd, your role goes beyond overseeing the daily kitchen operations; it's about ensuring that our residents receive nutritious and well-prepared meals that cater to their specific dietary needs. You will lead a team of kitchen staff, manage food orders and stock, and maintain strict compliance with health and hygiene regulations, all while fostering a culture of care and excellence.

Working with ClwydAlyn at Gorwel Neaudd means joining a community that values professional growth, teamwork, and the wellbeing of both employees and residents. Your contributions will help us continue to build a nurturing and thriving community, where trust, hope, and kindness are at the heart of everything we do.

Ffôn/Tel: 0800 1835757

Ebost/Email: help@clwydalyn.co.uk



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Person Specification

First and foremost, you will be proactive in seeking out stories from our staff and residents, you will do this by reaching out to our communities and services with a good ear for a story. You must be able to write in different tones while being in keeping with our communication style.

Key responsibilities

Daily Kitchen Operations Management

Oversee the preparation and delivery of nutritious meals, ensuring all dietary requirements and special requests are met.

Staff Supervision and Training

Direct and supervise kitchen assistants, ensuring adequate staff coverage and adherence to best practices in food preparation and hygiene.

Health and Safety Compliance

Implement and adhere to all health and hygiene regulations, including allergen laws and food safety standards. Ensure the kitchen and equipment are clean and maintained, conducting daily checks and inspections.

Inventory and Supply Management

Manage food orders, receive deliveries, ensure proper storage, and maintain stock rotation to minimize waste and ensure the kitchen is well stocked with fresh supplies.

Documentation and Record Keeping

Maintain all required documentation to meet Safer Food Better Business standards and Environmental Health requirements. Use internal systems to track records and report any near misses or incidents.

Resident Engagement and Service Flexibility

Be responsive to the needs of the residents, accommodating special dietary requests and preferences. Ensure food is delivered to resident accommodations when needed, enhancing their overall dining experience.

Apply at
clwydalyn.co.uk