

Role Profile

Job title	Cook
Reporting to	Head Chef
Has reporting	N/A
Starting Salary	£20,852-£24,112 per annum FTE
Duration	Permanent, 35 hours per week Annualised Hours
Location	Dundreggan Rewilding Centre

Trees for life - context

The Trees for Life vision is of a revitalised wild forest in the Scottish Highlands, providing space for wildlife to flourish and communities to thrive. The Trees for Life mission is to rewild the Scottish Highlands by enabling the restoration of the globally unique Caledonian Forest which once covered much of Scotland. Integral to our success is the involvement of people.

Dundreggan

Dundreggan is a 10,000-acre estate in Glenmoriston between Loch Ness and Skye. Since 2008, the estate has been transformed into one of the best examples of forest restoration in Scotland. It includes a ground-breaking tree nursery and is where many volunteers come to take part in rewilding projects.

Dundreggan Rewilding Centre

A Rewilding Centre is being developed at Dundreggan. It will include an innovative visitor experience and education centre, including a café, events and educational facilities. The Rewilding Centre will be an inspiring location where visitors of all ages, interests and backgrounds can explore the natural, Gaelic and cultural heritage of the Highlands and be inspired and educated about rewilding and the restoration of the Caledonian Forest.

Our Values

Our values are at the core of our mission to rewild the Scottish Highlands, informing decisions large and small from the day-to-day running of our office to major conservation projects. We have shared these values so that our supporters, volunteers and partners can gain a deeper understanding of what drives Trees for Life.

We are groundbreaking

We are an ambitious charity with a big mission. For over 25 years we have sought to bring innovation to conservation, and we continue to strive for new and ground-breaking ways to rewild the Scottish Highlands.

We are collaborative

We are an open, friendly and cooperative organisation. We welcome and encourage collaborative working with other organisations, landowners and the wider community. We believe we can always achieve more through teamwork.

We are pragmatic

We seek prudent, sustainable solutions in everything we do. We are always mindful of our duty to our supporters, our volunteers, our staff and above all to Scotland's wild forest. Seeking a pragmatic approach safeguards our organisation and the work we undertake.

Overall Purpose of the Job

To develop and produce high quality food for visitors and groups using the Rewilding Centre, guests staying in Accommodation at Dundreggan, and occasional functions. You will assist with food procurement, preparation, cooking and service.

Key Liaisons

Catering team (kitchen and front of house), Education & Visitor Experience Manager, Education & Visitor Experience team, Facilities Manager, Facilities team, Rewilding Centre Director and wider Dundreggan Estate team. Members of the public, visitors and groups. Supply chain partners. Highland Council Environmental Health Officer.

Scope, Accountability and Resources

This role will have a wide ranging and varied scope as part of the Rewilding Centre Catering team including food preparation, cooking and daily service.

Under the supervision of the Head Chef the role will be accountable for: producing food for all meals, daily service, customer experience, implementing quality control systems, implementing food hygiene/health & safety systems.

Resources: the role has a fully fitted kitchen, servery and range of equipment.

Key responsibilities

- Support the Head Chef to create menu items and recipes.
- Preparation, cooking and service of all meals following recipes.
- If necessary, modify dishes to suit customer dietary needs.
- Support the front of house team during service as required.
- Stock control and ordering as required.
- Briefing front of house staff on the menu and what each dish contains.
- Providing clear allergy and dietary information for all food/drink served in the cafe.
- Working to agreed Food Hygiene, HACCP and COSHH systems at all times.
- Implement agreed food hygiene practices.

Person Specification

- Ability to produce excellent high-quality food
- Good oral communication
- Excellent team management skills- an ability to coach and support the team.
- High level of attention to detail.
- Good level of numeracy.
- Enthusiasm to develop your own skills and embrace change.
- Adaptability to be proactive and willing to embrace new ideas and processes.
- Ability to work unsupervised and deliver quality work.
- Positive and approachable manner.
- Team player qualities.

Knowledge & Experience

Essential

- NVQ/SVQ level 2 in Catering or equivalent.
- RSPH Level 2 or 3 Award in Food Safety & Hygiene or equivalent - gained within last 3 years or willing to undergo training to achieve qualification.
- Allergen training - Food Standards Agency Scotland or equivalent - or willing to undergo training to achieve qualification.
- Minimum of 1 years experience as a Chef.
- Up-to-date knowledge of cooking techniques and recipes.
- Experience in handling dangerous kitchen equipment safely.

Desirable

- Experience in tourism and attraction venues.
- Has experience of a servery operation.
- Gaelic speaker.
- Hold a first aid certificate, or be willing to work towards.
- Level 2 Health and Safety in the Workplace Award or equivalent.
- Experience of HACCP system.
- Experience in dealing with COSHH and chemical safety.
- Experience of manual handling training and techniques.

Skills & Competencies

- Organised
- Able to operate in a pressured environment
- Attention to detail
- Problem solver with the ability to use innovative and creative approaches.
- Effective communicator and team member.

Personal Attributes

- Must be committed to the ethos and values of Trees for Life.
- Positive attitude and keen to learn more.
- Prides themselves on great customer service.
- Empathetic and supportive.
- Authentic - honest, straightforward and trustworthy.

- Goal orientated with a clarity of vision.
- Inspirational, creative, innovative, fun, fair, consistent.
- A good communicator, listening skills.
- Recognises the contribution of others, collaborative.

Working conditions and special demands

- Attend training for skills not already acquired.
- Due to the location of the centre, a full and valid driving licence is essential.
- The role will require rota working along with weekends and bank holidays.