



Part-time Cook
based in Painswick, Gloucestershire
Permanent variable hours role

Role summary

Our part-time Cook is responsible for producing a variety of savoury and sweet foods cooked to a high standard. Thriving in a busy and friendly environment, our Cook will work safely and efficiently, ensuring a high standard of presentation and supporting elsewhere in the café operation as required.

This role helps provide cover at busy times and for staff holidays.

Occasionally situations may arise that require the post holder to perform other duties or tasks as may be reasonably requested.

Key responsibilities

- prepare, cook and serve hot and cold food as required.
- work safely to ensure that the catering function complies with current legislation and maintains its 5* Food Hygiene rating.
- ensure a high standard of presentation of food and in the kitchen and servery. Help to clear and clean tables and empty bins as needed.
- support with ordering stock and with putting away deliveries as required.
- handle payments carefully and accurately.
- be part of achieving income and profitability targets.
- assist with practical maintenance of the catering facility as required, including cleaning and care of equipment.
- work effectively as part of a team to ensure the cafe operates well with other departments and areas of the wider organisation.

- deliver excellent customer service, taking a proactive approach to ensure that visitors have a consistently great experience. Remain calm and cheerful under pressure and resolve feedback as required.
- take reasonable care for the health and safety of themselves and of others who may be affected by their acts or omissions at work.

In addition, all employees are expected to work within the terms of their contract of employment.

Person specification

	Essential	Desirable
Qualifications and Experience: Food Safety Level 3 or equivalent Experience of working in a busy catering environment Experience of working as part of a small team, under pressure Experience of using an ePos till system First aid qualification	 X X 	 X X X
Personal Qualities: Well-organised and confident A natural communicator Amiable and agreeable Dependable and professional Effective working as part of a team Able to work effectively unsupervised Excellent attention to detail Resilient Caring yet efficient	 X X X X X X X X X	

Hours of work

Variable (zero hours). This role will include weekends and bank holidays and occasional evening shifts.

This role helps provide cover at busy times and for staff holidays.

Place of work

Painswick Rococo Garden.

Salary

£13.40 per hour (subject to annual review in April) plus discretionary benefits.

Holidays

28 days paid holiday pro rata (including bank holidays) per annum.

References

Two professional references may be requested, including one from a current or most recent employer.

Probation period

Six weeks

Notice period

Four weeks

Line Manager

Catering Supervisor

Amy Taylor
15 Sept 2026