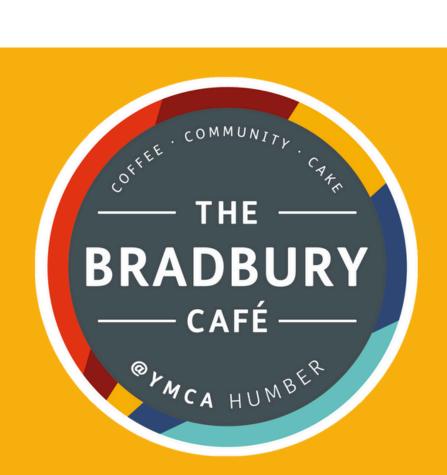


YMCA HUMBER

Bradbury Café Cook







Cook

Part Time: 25 hours per week

Based at

The Bradbury Café

YMCA Humber. 21, Freeman Street. Grimsby

We are seeking an experienced, creative, and motivated Cook to join our team. This role is ideal for someone who is passionate about food, takes pride in their work, and enjoys creating and developing menus that are both appealing and practical.

A key part of the role will involve developing cost-effective menus while managing food budgets and minimising waste and you will also adapt menus to accommodate allergies, special diets, and cultural requirements where required.

You will be expected to ensure all food is prepared, stored, and served in line with food hygiene and safety regulations, while maintaining a clean, organised, and efficient kitchen environment at all times. Stock control will form part of your duties, monitoring stock levels, and ensuring correct rotation, and you will work closely with our Lead Chef and Front of House team to ensure smooth day-to-day kitchen operations and assist with training and supporting kitchen staff when required.

Applicants must have previous experience working as a Cook or in a similar role and be confident in menu planning, recipe development, and food costing. A strong understanding of food safety, hygiene, and health regulations is essential, and requires someone who can work independently as well as part of a team, with excellent time management, organisational skills, and a creative approach to food and presentation.

Hourly Rate **£12.60 - £13.60 ph**

(dependant upon qualifications)

We offer a competitive rate of pay depending on experience, a friendly and supportive working environment, and the opportunity to bring your own ideas and creativity to the role, with access to ongoing training and potential career progression.

Hours of Work

- 25 hour per week permanent contract.
- Hours are based upon 5 hours per day Monday to Friday.
- Café Opening Times are 9.00 am 3.00 pm



