



Position: Cook in Staff Kitchen (40 hours per week/5 days)

The purpose of the post will be:

- To plan, prepare and serve meals for the Island Staff
- To work as part of a team ensuring coverage and efficient delivery of meals.
- To work with other staff members
- To promote and adhere to all relevant HACCP guidelines and practices required in such an environment.

This post is for 40 hours per week over 5 full days. Flexibility may be required.

The successful applicant will be required to have:

- An all-round experience of catering and preparation of meals for large numbers.
- Experienced and trained on HACCP
- Experience in using cutting tools, cookware and bakeware
- Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)
- Good communication and able to work as part of a team and individually
- A familiarity to presentation of food in a catering environment.
- Flexibility of time where events may be outside normal working hours.
- Full board accommodation on Lough Derg.

Job details can be obtained from the Lough Derg Office, Pettigo, Co Donegal or by emailing hr@loughderg.org

Please submit a Curriculum Vitae to hr@loughderg.org outlining qualifications, experience and skills specific to the position. If posting your Curriculum Vitae, please address to HR Department, Lough Derg, Pettigo, Co Donegal **by Monday 24th March 2025.**

Job Description for Cook

- **JOB TITLE:** Cook
- **Employer:** St Patrick's Purgatory, Lough Derg, Pettigo, Co Donegal.
- **Hours of work:** 40 hours per week/5 days

MAIN TASKS / DUTIES

- Plan Menu, taking into consideration factors such as costs
- Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes
- Set up workstations with all needed ingredients and cooking equipment, prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Prepare a variety of meats, fish, poultry, vegetables and other food items for cooking in ovens, grills, fryers and a variety of other kitchen equipment
- Keep a sanitized and orderly environment in the kitchen, ensure all food and other items are stored properly
- Check quality of ingredients, monitor stock and place orders when there are shortages.