

Full Time Cook – BeWILDerwood Cheshire

About BeWILDerwood

BeWILDerwood Cheshire is a wild and imaginative family adventure park located next to the Cholmondeley Castle in Cheshire, just 5 miles north of Whitchurch, the outdoor adventure park opened in April 2021. With magical treehouses, exciting play structures and a hint of intriguing characters, BeWILDerwood brings a unique experience to the Cheshire countryside.

The multi-million pound investment encourages children and their families to enjoy traditional, imaginative and healthy outdoor play. It is truly an enchanting place and unlike any other attractions, as there is no enforced secondary spend, no noisy rides, no electronics and no junk food.

BeWILDerwood Cheshire follows in the footsteps of one of the most successful visitor attractions in the East of England; BeWILDerwood Norfolk.

About the Role

Can you cook yummy grub? We're searching high and low for daytime cooks to join our Catering Team!

The BeWILDerwood cooks are responsible for cooking our wholesome menu for our visitors. We pride ourselves with our tasty, healthy, locally sourced food offering – you won't find a deep fat fryer in our kitchens! Working with the rest of the catering team we need proactive cooks who will take responsibility for all areas of their section from food preparation, cleanliness, health & hygiene to stock control.

Whilst experience in a fast-paced kitchen is fantastic, we are always on the lookout for individuals with a passion for people and who love being part of a team.

This is a unique catering role which involves minimal evening work, and time off over the winter and festive period. It is a full-time permanent role averaging 40 hours a week including weekends, bank holidays and school holidays.

Person Specification

Essential

- Experience and passion for cooking yummy grub
- An understanding of basic food hygiene
- Excellent communication and team working skills
- Understanding of stock control and wastage

Desirable

- Food hygiene qualification
- Catering experience within a fast paced-kitchen environment
- Knowledge of the BeWILDerwood brand
- Experience training and supervising teams

Starting Salary – £22,000 per annum

This is a permanent, full time role that requires a flexible approach to hours and days worked, especially on weekends and bank holidays.

Closing Date – Wednesday 19th January 2022, **Interviews** – Week starting 24th January 2022.

For further information or an informal chat about the role, please contact Rachel Palmieri on 01829 830730.

To apply, please send a covering letter outlining your suitability for this role, together with your CV to: tiptopjobs@bewilderwood.co.uk

BeWILDerwood Cheshire, Whitchurch Road, Bickley Moss, Cheshire, SY13 4JF
01829 830730, www.BeWILDerwood.co.uk



BeWILDerwood