

Vacancy Newsletter

26th August 2022

east lothian
works

Role: Food Production Staff (Chef)

Company: NHS Lothian

Location: East Lothian Community Hospital, Haddington

Salary: £21,709 - £23,603

Hours: Full-time, 37.5 hours a week

The role of the post holder is the provision of a high standard catering service to patients, staff and other customers which meets all relevant legislative, nutritional, cultural and quality standards. On a day to day level this involves the safe, high quality production of meals for all patients, the staff dining room and any hospitality requirements.

Key tasks:

- Adherence to all Divisional policies and procedures.
- The preparation, cooking and service of all food for all users receiving a catering service.
- Catering for all dietary needs under the guidance of the dietician.
- Preparation and provision of all special function catering to a consistently high standard.
- Maintenance of food hygiene, safe working practices, HACCP and ISO procedures in the day to day cycle of food production/service. Responsible for own work area.
- Reporting of all maintenance requirements to the supervisors as they arise.
- Service of food to patients ensuring portion and quality control.
- The instruction of ancillary staff and trainees as appropriate for example in the absence of supervisory staff.
- To be fully conversant with and work within all relevant legislation in particular the Food Safety Act and the Food Hygiene (Scotland) Regulations.
- Ensure that every opportunity is taken to minimise any waste within the department.
- Ensure that all food is stored in the correct manner and HACCP documentation is completed.
- Adherence to standard recipes and economic preparation of meals.
- Dealing with problems in the absence of the supervisor.
- The correct receipt, storage and use of stock.

Experience and training in the use of food production and service equipment will be necessary to carry out the job. Equipment items include combination ovens, boilers, bratt pans, fryers and slicing machines, etc and transportation/service equipment. A knowledge of the safe use of and dismantling and assembly of equipment for cooking/cleaning purposes will also be required. A knowledge of temperature monitoring equipment is also required.

For further information on what is included in the role and what skills/experience are being looked for, click on the link below to the job description and person specification. If you have any further questions please contact Iain Gardiner, Email: iain.gardiner@nhslothian.scot.nhs.uk, Telephone: 01620642803.

[NHS Scotland | Jobs | Chef \(Food Production Staff\)](#)

Role: Café Assistant

Company: Scottish Seabird Centre

Location: North Berwick

Salary: Above the National Minimum Wage

Hours: Full-time and part-time hours available (weekdays essential)

Closing date: 30th September

The café at the Seabird Centre has one of the best views in the town! Because of this, they welcome hundreds of people a week and you'll have a vitally important role to play. You'll help the catering team to deliver high quality service and you'll work hard to ensure that the visitors have a fantastic experience.

Principal duties:

- To serve food efficiently from our kitchen, always ensuring friendly customer interaction.
- Be knowledgeable about the products and special offers available.
- Follow the opening and closing procedures.
- Ensure all counters and displays are always clean and fully stocked.
- Ensure all equipment is fully operational.
- Ensure Seabird Café facilities are clean and of a high quality at all times including tables, chairs, highchairs, and condiments.
- To keep the dishwashing area working smoothly.
- To assist in the acceptance of stock deliveries and storage.
- To process all till transactions accurately.
- To assist with cashing-up procedures to ensure daily takings are handled securely.
- Observe all Health & Safety/ Environmental policies and procedures.
- To take an interest in and promote the work of the Charity, including the Discovery Experience, Gift Shop, Events, and membership to customers.
- Carry out any other relevant duty as directed by the line manager that is within the competence of the post holder.

Skills and experience:

- A customer-focused attitude.
- Ability to achieve excellent results under pressure.
- Consistent delivery of a high-quality visitor experience.
- The ability to work on your own initiative and as part of a team.
- Proficient verbal and written communication skills.
- Basic maths skills.
- Attention to detail.
- Ability to prioritise your work.

For more information, and how to apply, follow the link: [Scottish Seabird Centre | Café Assistant](#)

To view a full job description follow the link: [Café Assistant Role Profile](#)

Role: Fish Production Worker

Company: JK Thomson

Location: Musselburgh

Salary: National Minimum Wage for 12 week probationary period. Rising after that to National Living Wage or £9.90 in first year.

Hours: Full-time, 42.5 hours a week worked between 5:30am and 4pm, Monday – Friday.

Applications welcome from Ukrainian nationals who have come to the UK.

For more information email: info@jkthomson.com

Application forms can be downloaded from the JK Thomson website at the following link: [JK Thomson - The Premier Seafood Family - Based in Musselburgh, Scotland](#)

All applications should be returned to the following address:

JK Thomson, Eskmills Park, Musselburgh, EH21 7UQ

Role: Railway Track Worker

Company: Ganymede

Hours: Various shifts (days, nights and weekend working) with an average of 35 hours per week.

Ganymede specialise in supplying large, trained workforces to undertake safety critical work across the Rail infrastructure sector. Their rail division has developed into one of the leading suppliers of contingent labour services in the industry, supplying more than one thousand active, onsite personnel to the rail industry across the UK. As a RISQS approved supplier, they provide fully qualified multi-disciplined operatives to work in partnership with their clients on national rail, underground and metro system projects. Furthermore, they are the sole front line labour supplier to Network Rail for Scotland's Railway.

Key Tasks:

- General labouring to undertake track maintenance and track renewals duties
- Good health and safety knowledge as work is in a safety critical environment
- Team worker

Criteria:

- Candidates must be over 18 to incorporate nightshift working
- Personal Track Safety Competence TRKind including, Manual Handling, Emergency First Aid, in Date Medical, Drug & Alcohol Certificates

To apply, email scotland@ganymedesolutions.co.uk

Role: Visitor Services Assistant – Food & Beverage

Company: National Trust for Scotland

Location: Newhailes, Musselburgh

Salary: £21,260 pro-rata, per year

Hours: Seasonal to 31st October, various part time hours available

Job purpose:

To maximise the visitors' enjoyment of National Trust for Scotland managed sites by maintaining excellent standards of service, optimising opportunities to generate income and ensuring that the site and its assets are safe and secure.

Specifically, to ensure the smooth and safe operations in Admissions, Tours, Retail, Catering and Events activities making the property the best possible place to visit and work

Key Responsibilities and Accountabilities:

- To provide a consistently high standard of visitor care at all time
- To maintain excellent standards of site and personal presentation at all times
- Financial Responsibilities (where applicable)
- Retail/Catering/Events/Cashier duties (where applicable)
- Health and Safety

No formal educational qualifications required.

Find the job opportunity online at the following link: [National Trust for Scotland | Edinburgh & East Region | Jobs](#)

Find a full job description and details of how to apply here: [Visitor Services Assistant – Food & Beverage](#)

For all vacancies within East Lothian Council visit: [Jobs | East Lothian Council | myjobscotland](#)

Contact:

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