

R A B Y

Job Description Cook/ kitchen Hand

Job Title:	Cook/ Kitchen hand
Reports to:	Estate Chef, Lead Chef
Department:	Leisure and Tourism
Location:	Raby Castle
Hours:	40hrs - Permanent

About Raby

Raby is thriving, family-run estate under the stewardship of the Vane family, with a rich heritage and a forward-looking vision. Steeped in history, Raby Castle is surrounded by over 200 acres of beautiful parkland in County Durham, Raby has been home to generations of the Vane family and remains a vibrant destination offering tourism, hospitality, and events throughout the year.

In addition to Raby Castle and its grounds, the estate also includes High Force Waterfall, one of England's most spectacular natural attractions, and the High Force Hotel, which offers accommodation and dining in the heart of the North Pennines Area of Outstanding Natural Beauty. The estate comprises extensive landholdings across County Durham and Shropshire, with a focus on sustainable land management and stewardship of the countryside.

About the Role

We're looking for a reliable and enthusiastic Cook to join our friendly team at Raby Castle. This role focuses on preparing cooking and serving high-quality Pastries, lunches, including buffets, That's why we're looking for someone who's committed to maintaining the highest standards in the kitchen and during the food preparation process. You should be reliable, considerate and caring in your approach. Formal qualifications aren't necessary, although any similar experience gained in a commercial setting would be useful.

You'll Fit Right In

As Cook/Kitchen Hand, you'll be at the heart of our kitchen, working closely with the team to deliver high-quality dishes and maintain our standards. Whether you're experienced or studying, your passion for food will shine through as you take responsibility for your section. You'll manage food safety, storage, labelling, and adherence to recipes and specifications.

Your role involves efficient, collaborative work with kitchen, front-of-house, and management teams. You'll prepare food items, operate standard kitchen equipment safely, and maintain a clean station.

If you thrive in a fast-paced environment, with strong communication and organisational skills, we think you'll fit right in.....

Key Responsibilities

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- Working in all sections of the kitchen under the guidance of the Kitchen Lead Chef, preparing menu items for all site locations according to the Raby Estate business needs..
- Assisting with the preparation and presentation of: Buffets and Afternoon teas
- Ensuring food is prepared to a high standard of quality and presentation
- Maintaining cleanliness and organisation of the kitchen at all times
- Following food hygiene, health & safety, and allergen procedures
- Follow recipes accurately, highlight ingredients required for ordering, allowing for effective ordering for production,
- Assisting with stock rotation and basic food prep
- Working efficiently during busy service periods
- Supporting the wider culinary team as needed