



THE TANK MUSEUM

Cook

Role Description

The Tank Museum brings the story of tanks and their crews to life, with the world's best collection of tanks in modern, awe-inspiring exhibitions.

The museum houses some 300 tanks, which represent moments in every major conflict since the First World War.

Our moving exhibitions tell the story of this British invention; from the mud of the Somme to the beaches of Normandy and the deserts of Iraq – featuring powerful stories from the soldiers that fought in them.

Over 200,000 people visit Dorset's largest indoor attraction each year, with the annual TANKFEST event drawing visitors from around the world.

The collections of this Accredited and Nationally Styled Museum (which include weapons, uniforms, memorabilia, documents, personal papers, images, and books - alongside the vehicles themselves) are Designated as being of outstanding national importance.

Additionally, The Tank Museum's Archive and Library is a recognised place of deposit for the National Archive.

Over the past decade, the museum has transformed itself into a leading 21st century military museum and first-class visitor attraction, capitalising on its online reach to develop a supporter base across the globe.

The Tank Museum was founded in 1923 as a teaching resource for the Tank Corps. They had made their home in Bovington during the First World War, and it was here that many of the first tank crews were trained.

Bovington remains home to The Royal Armoured Corps - and The Tank Museum is an independent registered charity which is the museum of both the Royal Armoured Corps and the Royal Tank Regiment.

Our Values

The values of The Tank Museum underpin the work of our team. Whilst there are a great variety of roles, specialisms and professions across the organisation, we all share a common approach in our mission to tell the story of the tank and the people that serve in them.

- **We are PASSIONATE.** We are authoritative and driven and we display this daily with our enthusiastic and rigorous approach to work.
- **We are AMBITIOUS.** Driven by an aspiration to be the best, we strive to be better. We channel our creativity and competitiveness to make us innovative, forward thinking and flexible to challenges.

- **We CARE.** We work hard because we believe in the cause of the organisation. We are welcoming and friendly to all our visitors. We are inclusive, fair and considerate of each other, showing great respect for our collections and for the stories we tell.
- **We display INTEGRITY.** We are knowledgeable about our subject and professional in the way in which we conduct our business. We act responsibly and embrace responsibility. Our ethical grounding guides us to do the right thing by our audiences, our supporters, our collections and by each other.

Commercial Operations – Catering

The Catering operation consists of a large and busy restaurant, together with several other catering outlets across the Museum site. All of which contribute to the organisation not only commercially but adding to an excellent all-round visitor experience. The Tank Museum also hosts a wide range of weekend and evening functions.

The current Catering Operation Management Team consists of a Catering Development Manager, Catering Operations Manager, Catering Supervisor and Chef. Due to growth within the team an exciting opportunity for a Cook has arisen.

The Cook will be expected to support the Catering Operation management team in all aspects of food preparation for our busy restaurant, café and events. You will assist the catering supervisor in the day to day running of the Museum Restaurant and catering functions and will play a crucial role in achieving maximum sales and profit, whilst motivating the catering team to deliver a high standard of food preparation, delivery, and customer service.

Role Profile

Role Title	Cook
Department	Commercial Operations – Catering
Key Relationships	Catering Development Manager, Catering Operations Manager, Catering Supervisor, Chef, Catering Assistants.
Overall Role Purpose	To support the Catering Operation management team in all aspects of food preparation for our busy restaurant, café and events. Assisting the catering supervisor in the day to day running of the Museum restaurant and catering functions and playing a crucial role in achieving maximum sales and profit, whilst motivating the catering team to deliver a high standard of food preparation, delivery, and customer service.
Key Accountabilities	<ul style="list-style-type: none"> • Food Preparation and cooking. • Assisting with menu development. • Stock control and ordering. • Supporting the Chef in all aspects of food creation and preparation. • Supporting the Catering Supervisor in the day-to-day running of the catering function. • Liaise with and support internal museum staff in the delivery of catering for events and promotions within the Museum. • Ensure high standards of hygiene and cleanliness, making sure practices conform to legal requirements in relation to Health & Safety, Food Safety, Hygiene and COSHH procedures.
	The duties and responsibilities in this job are not restrictive and the post holder may be required to on occasion undertake other duties. This will not substantially change the nature of the post.

Person Specification

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> No specific qualification required. 	<ul style="list-style-type: none"> Relevant food hygiene qualification.
Experience	<ul style="list-style-type: none"> Experience of cooking within a fast-paced hospitality environment. Food preparation and cooking. 	<ul style="list-style-type: none"> Experience of leading and motivating a team.
Knowledge & Skills	<ul style="list-style-type: none"> Excellent Culinary skills. Good knowledge of catering products. Sound awareness of Health & Safety and food legislation. 	<ul style="list-style-type: none"> Use of till systems and cashing up procedures.
Personal aptitude & skills	<ul style="list-style-type: none"> Creative. Passion for food. People person. Strong organisational skills and to be able to plan and prioritise workloads. Confidently able to communicate with a wide range of people, internally and externally. Ability to work with the minimum of supervision. The ability to drive and maintain standards. Must have a positive can-do approach. 	
Disposition	<ul style="list-style-type: none"> Enthusiastic and committed. 	
Other requirements	<ul style="list-style-type: none"> The ability to support special events outside of normal operating hours. 	