



Post	Cook
Reporting to:	Cook Manager
Contract:	Fixed Term to 31 December 2026, Part Time
Hours:	16 hours per week including weekends and public holidays, as part of a 5-in-7 rota
Salary:	£14.13 per hour
Location:	Livingston (West Lothian)

About Almond Valley Heritage Trust

Almond Valley is a remarkable testament to the aspirations of our community. Established in 1990, evolving from a community initiative to salvage and safeguard the historic Mill Farm and waterwheel, it has emerged as a cultural beacon for the region and one of its most successful social enterprises. Spanning 23 acres, it is home to some of the region's most significant natural, built and cultural heritage and Scotland's only accredited rare breed farm. A much-loved community asset, and increasingly a visitor attraction of choice for a growing audience seeking authentic, heritage and nature-based experiences, Almond Valley is a charity of real purpose and a wonderful sanctuary for our visitors, workforce and wildlife alike.

Key Responsibilities

- Prepare and cook a range of menu items including light meals, children's dishes, and home baking.
- Maintain high standards of food presentation, portion control, and consistency.
- Support day-to-day kitchen operations, including opening, service, and close-down procedures.
- Follow all food hygiene, health and safety, and allergen control procedures (including CookSafe).
- Monitor stock levels and inform supervisors when supplies need to be replenished.
- Assist in keeping kitchen areas clean, tidy, and organised always.
- Occasionally assist with catering for special events, school groups, or outside functions.
- Provide a warm and positive presence in the kitchen, contributing to a collaborative team culture.

Essential Criteria:

- At least 1 years' experience in a similar cooking role (e.g. café, tearoom, commercial kitchen).
- Understanding of food hygiene standards (REHIS Elementary Food Hygiene certificate or willingness to obtain).
- Ability to work efficiently under pressure during busy service times.
- Good communication and teamwork skills.
- Flexible and dependable, with a positive, can-do attitude.
- Desirable:
 - Experience working independently or in a lead role during service.
 - Familiarity with combination ovens and allergen procedures.
 - An interest in seasonal produce and locally sourced ingredients.

Closing Date: Midnight, 3rd July 2026

Interviews will be held the week commencing: 6th July 2026

TO APPLY – please email us at jobs@almondvalley.co.uk with a full CV, and a covering letter demonstrating your suitability for the role.

If you have any queries or would like to discuss an application in an alternative format please email jobs@almondvalley.co.uk

Equality and Diversity Commitment

Almond Valley is an equal opportunities employer. We are committed to offering equal opportunity for all and to providing employees with a work environment free of discrimination and harassment and are working hard to create a space in which people from all walks of life see themselves.

We are committed to increasing the diversity of our team and encourage applications from people currently under-represented groups, targeting in particular people of the Global Majority and Deaf or disabled applicants.