

Role: Cook	Region: South & West
Reports to: Head Chef	Pay Grade: Grade 2 - £28,562 pro rata, per annum
Location: Home Farm Kitchen, Culzean Castle and Country Park, Maybole, KA19 8LE	Type of Contract: Fixed-Term Until August 31 2026. Part-Time, 20 Hours Per Week.
COST CENTRE: 3CUZ	ACTIVITY CODE: TR1

JOB PURPOSE

Here at National Trust for Scotland's beautiful Culzean Castle we are looking for energetic, cheerful, and hard-working individuals to join our amazing Food and Beverage team.

We are looking for a Cook to join our talented kitchen team and help in the day-to-day operation of the Food & Beverage outlets at Culzean Castle.

Core hours will be the minimum hours available, with the opportunity to work additional hours to suit the needs of the business. Must have full flexibility and weekend availability, hours will be issued on a weekly rota basis. **Perfect for those seeking a better work / life balance as the restaurant operates between 10am and 5pm – no more late nights!**

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

- Preparing and cooking menu items to meet café standards.
- Managing portion sizes and food waste to control costs.
- Ensuring the kitchen is clean, organized, and adheres to hygiene regulations.
- Monitoring inventory levels to avoid shortages or excess stock.
- Ensuring food meets customer expectations for quality and consistency
- Staying calm under pressure during busy service hours
- Adhere to the Trust's "Health & Safety Policy", being mindful at all times of the health and safety of self, staff, volunteers, and visitors.
- Adhere to the Trust's obligations to minimise impact on the environment, e.g., efficient use of water/heat/light, recycling and the disposal of waste.
- Adherence to the COSHH Training provided and control of substances covered by COSHH.
- Involvement in the upkeep and maintenance of both the entire department site and, specifically, the F&B outlets.

REQUIRED QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE

Qualifications

- Basic Food Hygiene Certificate

Essential

- Highly developed organisational skills, deployable in a multi-tasking environment.
- Proficiency in cooking techniques and a deep understanding of ingredients.
- Ability to prepare a variety of dishes quickly and consistently.
- Ability to work efficiently in a fast-paced environment, especially during busy hours.
- Ability to work as part of a team and the ability to foster and motivate a team.
- The ability and willingness to learn and try new things, to be flexible and step outside of your comfort zone.
- Collaboration and effective communication with team members to ensure smooth service.
- Ensuring food presentation, portion sizes, and taste meet the café's standards.
- Monitoring cleanliness and food safety in the kitchen.
- Adaptability to customer preferences or dietary restrictions.

Desirable

- Demonstrable experience as a cook in preparing and producing food to a consistently high standard using fresh products and ingredients.
- An understanding and commitment to the aims and objectives of the National Trust for Scotland.
- Living the values of the National Trust for Scotland and encourage colleagues to do the same o
The ability and willingness to understand others' perspectives and to consider the impact of your actions on them and to adapt your actions as necessary.

DIMENSIONS AND SCOPE OF JOB

SCOPE OF ROLE

Location

- The post holder will be based at the Home Farm Kitchen Cafe at Culzean but will be expected to work across the other outlets at Culzean at special events/functions when required.

People Management

- The Post Holder does not direct line manage any.

Financial Management

- Not a budget holder but responsible for the day-to-day management of stock as required.

The Key Responsibilities, Scope of Job, and Required Qualifications, Skills, Experience & Knowledge reflect the requirements of the job at the time of issue. The Trust reserves the right to amend these with appropriate consultation and/or request the post-holder to undertake any activities that it believes to be reasonable within the broad scope of the job or his/her general abilities.

HOW TO APPLY

Interested applicants should forward their Curriculum Vitae (CV) or an Application Form to the People Services Department (Applications) by email via workforus@nts.org.uk by Sunday 29th March 2026.

Please ensure your CV includes your full name and contact details, the CV file sent to us should be titled your first initial and surname. When submitting your CV please state the position and job location of the vacancy you are applying for in the subject title or body of your email: For example "Cook – Culzean"