

SCOTTISH AUTISM

Embracing difference,
leading change

Cook

About Scottish Autism

Scottish Autism seeks to promote and provide care, education, support and opportunities for people with autism of all ages throughout Scotland. We work tirelessly to create a world where autistic people are understood and enabled to lead meaningful, fulfilling and happy lives as valued members of the community.

A key expectation of everyone who works for Scottish Autism is that they live and breathe our values; Collaboration, Change Makers, Compassion and Contribution. Our values come into play throughout everything we do at work – how we work together, and how we deliver services to the people we support and to the people we work alongside.

The Role:

This role is responsible for planning and providing healthy and nutritious meals for autistic people within residential services.

Key tasks and responsibilities:

- To plan and prepare meals for autistic people, ensuring good nutritional value is offered and specific dietary needs are met.
- To understand specific dietary needs of autistic people, developing menu options to meet these needs.

- To order and stock food ingredients, ensuring adequate supplies are available to meet menu requirements.
- To maintain mandatory training and complete Food Hygiene training.
- To maintain kitchen environment to a high standard ensuring all health and safety requirements are met.
- To ensure all actions comply with Scottish Autism policy and procedure, Environmental Health, Food Hygiene and Care Standards.
- To build relationships with autistic individuals and support teams ensuring all dietary needs are known and met.
- To actively participate in coaching and the review process.

Skills and Attributes

- Represents Scottish Autism's values and approach through all communications.
- Good cookery/baking skills with the ability to prepare a variety of recipes which meet specific dietary requirements.
- IT skills to place orders.
- To plan menu which offers variety and good nutritional values for autistic people.
- Excellent communication skills with internal staff and supported individuals and external stakeholders such as suppliers and Environmental Health Inspectors.

Knowledge and Experience

- Knowledge of autistic people supported within the service and their specific dietary needs.
- Knowledge and adherence to Food Hygiene and Environmental Health regulations applying to the workplace.
- Complete Intermediate Food Hygiene qualification.
- Thorough knowledge and application of Scottish Autism's policy and procedures.