

Swydd Cogydd,

Canolfan Iaith a Threftadaeth Cymru, Nant Gwrtheyrn
Llithfaen, Gogledd Cymru

Oes ganddoch chi'r angerdd a'r brwdfrydedd i baratoi a darparu prydau bwyd o'r ansawdd gorau mewn lleoliad arbennig iawn yng Ngogledd Orllewin Cymru?

Mae tîm Arlwoy Nant Gwrtheyrn yn chwilio am Gogydd profiadol ac uchelgeisiol, sydd wedi arfer cynnal y safonau gorau posib yn y maes arlwoy.

Beth am ymuno â'r tîm yng Nghanolfan Iaith a Threftadaeth Cymru, Nant Gwrtheyrn – canolfan sydd yn darparu cyrsiau iaith Gymraeg, yn cynnal priodasau a chynadleddau ac yn denu ymwelwyr dyddiol i fwynhau'r lleoliad, y tirwedd a hanes yr ardal. Mae'r tîm arlwoy yn paratoi bwyd i holl ddefnyddwyr y Nant.

Beth sydd ganddoch chi i'w gynnig?

'Rydan ni'n gobeithio y bydd ganddoch chi'r gallu i weithio dan bwysau mewn cegin brysur, yr awydd i weithio gyda thîm sy'n darparu amrywiaeth eang o brydau a'r angerdd i gynnig y gwasanaeth arlwoy gorau bosib i'n cwsmeriaid - gyda gwên ar eich wyneb.

Beth sydd ganddom ni i'w gynnig?

Cyflog cystadleuol a thelerau gwaith teg, cynllun pensiwn, llety os oes angen - a'r pleser pur o weithio mewn lleoliad trawiadol ac arbennig iawn gyda thîm llawn talent.

I ymgeisio neu i holi am rhagor o wybodaeth cysylltwch â Shan Banfield, Arweinydd Tîm Arlwoy ar:

arlwoy@nantgwrtheyrn.org neu 01758 719578

Disgrifiad Swydd – Cogydd

Y SWYDD

Swydd:	Cogydd
Adran:	Adran Arlwo, Canolfan Nant Gwrtheyrn
Lleoliad:	Byddwch yn gweithio yng Nghanolfan Iaith a Threftadaeth Cymru, Nant Gwrtheyrn, Llithfaen, Pwllheli, Gwynedd, LL53 6NL ond disgwyli'r chi deithio o dro i dro yn ôl yr angen.
Cytundeb:	Parhaol
Cyflog:	I'w drafod
Cyfnod Prawf:	6 mis
Oriau Gwaith:	I'w drafod
Atebol i:	Arweinydd Tîm Arlwo

Prif gyfrifoldeb:

Darparu prydau yn unol â safonau rhagnodedig er mwyn sicrhau gwasanaeth arlwo proffesiynol ac effeithiol i holl gwsmeriaid y Nant ac yn unol â'r safonau a bennwyd gan y Nant.

Dyletswyddau:

- Bod yn rhan o dîm sydd yn hyrwyddo a chreu profiad bwyta Cymreig o fewn cyd-destun amcanion Nant Gwrtheyrn
- Coginio ar gyfer amrywiaeth o gwsmeriaid a chleientiaid a darparu bwyd o ansawdd a safon uchel.
- Darparu prydau i bobl gyda deietau arbennig yn ôl y gofyn
- Bod yn rhan o'r tîm cogydion yn creu bwydleni diddorol , apelgar ar gyfer traws-doriad o gwsmeriaid .
- Sicrhau bod y safonau disgwyliedig ar gyfer gwasanaethu bwyd ynghyd â gofal a gwasanaeth cwsmer yn cael eu darparu
- Sicrhau bod y Nant yn cyrraedd safonau Diogelwch Bwyd ac Iechyd yr Amgylchedd.
- Cynorthwyo a chynnal hylendid y gegin a'r offer, yr ystafell fwyta, y storfeydd a.y.b. yn unol â chyfarwyddiadau'r Arweinydd Arlwo
- Mynd ar gyrsiau penodol yn ôl y gofyn
- Cydweithio gyda'r Arweinydd Arlwo i archebu cyflenwadau
- Cyfrannu tuag at waith tîm yr adran Arlwo i reoli costau a lleihau gwastraff
- Ymgymryd â hyfforddiant datblygiad personol, gan gynnwys y tu allan i oriau gwaith yn ôl yr angen.
- Mynychu cyfarfodydd yr adran arlwo yn rheolaidd
- Unrhyw waith rhesymol arall (e.e. gosod a chlirio byrddau).

MANYLEB PERSON

	Hanfodol	Dymunol
Cymwysterau	<p>NVQ Lefel 2 & Lefel 3 mewn Darparu Bwyd.</p> <p>Tystysgrif Hylendid Bwyd lefel Canolig (Intermediate).</p>	
Profiad	<p>Profiad o baratoi bwyd i amrywiaeth o gwsmeriaid</p> <p>Profiad o weithio o fewn cyllideb a therfynnau amser.</p>	<p>Profiad o weithio mewn cegin brysur a pharatoi bwyd ar gyfer cynulleidfa fawr</p>
Gwybodaeth	<p>Gwybodaeth am safonau ac arferion gwaith arlwo</p> <p>Gwybodaeth am safonau bwyd</p> <p>Gwybodaeth am Iechyd a Diogelwch bwyd.</p>	
Sgiliau	<p>Sgiliau cyflwyno bwyd a choginio cryf.</p> <p>Y gallu i weithio o fewn tîm.</p> <p>Y gallu i gyfathrebu drwy gyfrwng y Gymraeg a'r Saesneg</p> <p>Y gallu i weithio mewn modd trefnus a hyblyg.</p> <p>Y gallu i weithio heb oruchwyliaeth mewn awyrgylch prysur.</p> <p>Hyblygrwydd o fewn cyfundrefn cegin brysur .</p>	<p>Y gallu i weithio'n gyflym o dan bwysau</p>

Agwedd	<p>Gallu i ddelio gyda chwsmeriaid mewn modd cyfeillgar ar bob adeg er mwyn creu awyrgylch croesawgar a chartrefol.</p> <p>Y gallu i fod yn amyneddgas ac yn foesgar wrth ddelio gyda chwsmeriaid.</p> <p>Parodrwydd tuag at ddatblygu a dysgu sgiliau newydd.</p> <p>Yn onest ac yn ddibynadwy.</p> <p>Agwedd hyblyg o ran gweithio oriau anghymdeithasol, newid shifftiau ar fyr rybudd a.y.b.</p> <p>Yn daclus ac yn weddus wrth gynrychioli'r Nant.</p>	
---------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--

MANYLION ERAILL

Iechyd:	Disgwylir i staff newydd gwblhau ffurflen asesiad cyflwr meddygol.
Pensiwn:	Gwelir y Llythyr Cynnig Swydd
Gwyliau:	Gwelir y Llythyr Cynnig Swydd
Hyfforddiant:	Mae'r Nant yn credu'n gryf mewn cynnig hyfforddiant i ddatblygu staff a byddwn yn cefnogi'r unigolyn i wella sgiliau a chymwysterau.

Chef's post,

Nant Gwrtheyrn Welsh Language and Heritage Centre
Llithfaen, North Wales

Do you have the passion and enthusiasm to prepare and deliver the best quality meals in a very special location in North West Wales?

The Nant Gwrtheyrn Catering team is looking for an experienced and ambitious Chef, who is used to maintaining the best possible standards in the catering field.

Why not join the team at the Welsh Language and Heritage Centre, Nant Gwrtheyrn - a centre that provides Welsh language courses, hosts weddings and conferences and attracts daily visitors to enjoy the location, the landscape and the history of the area. The catering team prepares food for all users of the Nant.

What do you have to offer?

We hope that you will have the ability to work under pressure in a busy kitchen, the desire to work with a team that provides a wide variety of meals and the passion to offer the best possible catering service to our customers - with a smile on your face.

What do we have to offer?

A competitive salary and fair working terms and conditions, pension scheme, accommodation if required - and the pure enjoyment of working in an iconic and very special location with a talented team.

To apply or to ask for more information contact Shan Banfield, Catering Team Leader, at:

arlwyo@nantgwrtheyrn.org or 01758 719578

Job Description, Chef

The Role:

Post:	Chef
Team:	Catering Team, Nant Gwrtheyrn
Location:	You will be based at the Nant Gwrtheyrn Welsh Language and Heritage Centre in Llithfaen, Pwllheli, Gwynedd, LL53 6NL but will be expected to travel occasionally if required.
Contract:	Permanent
Salary:	To be discussed
Probation period:	6 months
Hours:	To be discussed
Line management:	Team Leader, Catering

Main Responsibilities:

To provide meals in accordance with prescribed standards in order to ensure a professional and effective catering service for all Nant Gwrtheyrn customers and in accordance with the standards set by Nant Gwrtheyrn.

Duties:

- To be part of a team that promotes and creates a Welsh dining experience within the context of Nant Gwrtheyrn's objectives
- To cook for a variety of customers and clients and provide food of high quality and standard.
- To provide meals for people with special dietary requirements as requested
- To be part of the catering team creating interesting, appealing menus for a cross-section of customers.
- Ensure that the expected standards for serving food, together with customer care and service are provided
- Ensure that the Nant meets Food Safety and Environmental Health standards.
- To assist and maintain the hygiene of the kitchen and equipment, the dining room, the stores etc. in accordance with the instructions of the Catering Leader
- Attend specific courses as required
- Work with the Catering Leader to order supplies
- Contribute towards the Catering department's team efforts to control costs and reduce waste
- Undertake personal development training, including out of hours as required.
- Attend catering department meetings regularly
- Any other reasonable work (eg setting and clearing tables).

PERSON SPECIFICATION

	Essential	Desirable
Qualifications	NVQ Level 2 & Level 3 Food Preparation and Cooking. Food Hygiene (Intermediate).	
Experience	Experience of preparing food for a variety of customers Experience of working within budgets and deadlines.	Experience of working in a busy kitchen and preparing food for substantial numbers of customers
Knowledge	Knowledge of catering work standards and practices Knowledge of food standards Knowledge of Health and Food Safety.	
Skills	Strong food presentation and cooking skills. The ability to work within a team. The ability to communicate through the medium of Welsh and English The ability to work in an organised and flexible manner. Ability to work unsupervised in a busy environment. Flexibility within a busy kitchen system.	The ability to work quickly under pressure

Attitude	<p>Ability to deal with customers in a friendly manner at all times in order to create a welcoming and homely atmosphere.</p> <p>The ability to be patient and polite when dealing with customers.</p> <p>Willingness to develop and learn new skills.</p> <p>Honest and reliable.</p> <p>A flexible approach to working unsociable hours, changing shifts at short notice etc.</p> <p>Neat and presentable whilst representing the Nant.</p>	

OTHER DETAILS:

Health:	Newly appointed staff are expected to complete a health assessment questionnaire
Pension:	See Job Offer Letter
Leave:	See Job Offer Letter
Training:	Nant Gwrtheyrn strongly believes in offering training to develop staff and we will support the individual to improve skills and qualifications.