



Kitchen Assistant and Cook Vacancies Available

About Us

Eldon Housing Association is an established provider of Sheltered Housing and Facilities Management Services. We are proud to provide high standards of services to older people across several care schemes in the Croydon area, with a strong reputation for delivering safe, comfortable, and supportive homes. We aim to provide an inclusive and diverse working environment where people are at the heart of everything they do.

Eldon Housing Association's catering team are responsible for delivering prepared meals in line with hygiene and health and safety standards.

Are you an experienced Kitchen Assistant or Cook looking for a part-time role or to join our Catering Bank Staff?

We are seeking dedicated professionals to join our team. If you have the experience, we want to hear from you!

Pay Rates:

£12.87 per hour increasing to £13.32 for Kitchen Assistants

£14.29 per hour increasing to £14.79 for Cooks

We are recruiting across our Croydon schemes. Please see the vacancies below for set shifts.

We also want to hear from candidates who are able to work at other times to cover staff who are sick or on leave:

Langley Oaks, South Croydon, CR2 8DH

- Kitchen Assistant, Monday – Friday, 4pm – 7pm
- Weekend Kitchen Assistant, Saturday & Sunday, 1pm – 7pm

Heavers Resource Centre, South Norwood, SE25 6LL

- Cook, Friday & alternating Saturday/Sunday, 8am to 3pm
- Weekend Kitchen Assistant, Saturday & Sunday, 10am – 7pm
- Weekend Kitchen Assistant, Saturday & Sunday, 1pm – 7pm
- Weekend Kitchen Assistant, Alternating Saturday & Sunday, 8am – 1pm

Lindsay Court, Croydon, CR0 1FA

- Weekend Kitchen Assistant, Saturday & Sunday – 8am to 2pm

Overall purpose of a Kitchen Assistant role:

- To maintain high levels of cleanliness and hygiene in the kitchen.
- To prepare and serve food
- To adhere to relevant Health and Safety legislation and basic food hygiene
- To carry out duties in accordance with laid down procedures

Overall purpose of a Cook role:

- Prepare and cook a variety of dishes according to established recipes and standards.
- Maintain high standards of food safety and hygiene in the kitchen at all times.
- Oversee kitchen operations, including inventory management and ordering supplies as needed.
- Collaborate with kitchen staff to ensure efficient meal preparation and service.
- Train and mentor junior kitchen staff in food preparation techniques and safety practices.
- Monitor food quality during preparation and presentation, ensuring consistency across all dishes.

Person Specification:

- Catering experience in a commercial kitchen
- Ability to follow instruction and work as a team
- Kind and helpful, can-do attitude
- Supportive of Eldon's vision and values

Desirable Qualifications (training will be provided if required)

- Health & Safety / COSHH training certificate
- CIEH Level 2 (minimum) Food Hygiene & Safety Certificate
- First Aid at Work Training

Our Benefits Include:

- Healthcare Cash Back Plan - after qualifying period.
- Employee Advice Line, offering a 24-hour confidential advice service – after qualifying period
- Employee Recognition Schemes, including Employee Excellence Award
- A comprehensive induction and training programme with on-going development.

In the first instance, please submit an up-to-date CV. Upon receipt of a CV, long-listed candidates will then be invited to complete an application form, detailing full employment history and suitability for the role.

An Enhanced Disclosure and Barring Service check will be required, as well as full employment history and references will be taken up.

We will process your data for recruitment purposes only.

We are committed to Equality and Diversity.

Our Values: Passionate – Professional – Caring