

Pele Trust is looking for a dynamic Chef/Manager for their highly valued Catering Team.

Hours of Work:

37 per week during school term time, plus an additional 10 days (or equivalent hours) during school holidays (0.88FTE).

Salary:

Band 6 (SCP 18-23)

£25,757 - £28,992

School catering has a lot to offer, not least a stable working pattern with no late nights or weekends.....we'll even throw in the school holidays as well! We know from experience that colleagues who have joined us from the traditional hospitality venues of restaurants and pubs continue to be fulfilled by a busy and challenging environment whilst enjoying the benefit of not finishing work at midnight!

Undoubtedly, one of the best things about working in schools is our pupils! You will find them delightfully engaging and not shy about telling you what they would like to see on the menu.

There will be plenty of opportunities to engage with pupils and a key aspect of the role will be supporting curriculum delivery across a range of subjects - whether that be a guest appearance in Food Technology to demonstrate and teach key techniques or support participation in national competitions such as Junior Chef, or working with colleagues in the Languages department to develop a menu to support International Languages Week or perhaps even delivering a series of cookery lessons for pupils and parents alike!

The role:

Based at John Spence High School in North Shields, the successful candidate will join an area team of chefs and catering assistants, led by the Trust's Area Catering Manager, Richard Bell. Richard has an exemplary track record in corporate and professional catering and the work he is leading in our school's is transformative.

This is your opportunity to be part of that journey and now is the time to join us as the successful candidate will have the opportunity to shape and develop a brand new service for the school as they move away from their current provider.

You will be involved in researching and developing menus, implementing procedures and practices, staff training and development, and of course, ensuring that the service meets statutory requirements for food standards and health & safety.

The person:

The Successful Candidate Will:

Support the school to bring the catering service in-house, nurturing and enthusing existing kitchen staff as part of our wider school teams, and ensuring investment in their professional development. Devise fresh, healthy, filling and delicious menus that respond to local tastes, liaising with the group Chefs and Catering Managers in our schools.

Work to keep the cost of meals affordable for parents through creative menu planning and robust supplier management.

Understand and work to financial budgets, supported by the Area Manager, to ensure that the catering service remains economical

Run an efficient and effective kitchen where relationships are at the heart of everything you do and actively seeking the views of the entire customer range to ensure the most appropriate service provision at all times

Experience/Qualifications/Personal Skills Required:

Ability to produce high quality food suitable for secondary school pupils

Excellent communication and interpersonal skills

Strong organisational and time management skills

Decision making skills

Ability to manage in a diverse environment with a focus on client and customer services

Good business and commercial acumen

Ability to build strong relationships with students and staff

The ability to think quickly, work in stressful circumstances and stay calm in a crisis

Knowledge of food, food hygiene (including HACCP) and food preparation

Food Hygiene L2 certificate

NVQ L3 in food production or equivalent, or relevant experience

The benefits:

Hours of work between 0700 and 1600 Monday to Friday (with some evening work by prior agreement)

Access to the Local Government Pension Scheme with highly attractive employer contribution rates

Support from a passionate and experienced team of like minded individuals

How to Apply:

If this sounds like the right job for you at the right time then submit your application form with a covering letter via email to r.bell@peletrust.org.uk no later than **12.00pm on Friday 2 February 2024**.

Given the attractiveness of this post we expect high numbers of applicants and reserve the right to review applications on receipt. You are therefore encouraged to submit your application at the earliest opportunity. For an informal conversation about the role please email Richard to arrange a suitable time.

This Trust is strongly committed to safeguarding and promoting the welfare of children and young people. The successful applicant will be required to obtain an Enhanced Certificate of Disclosure from the DBS and a range of other recruitment checks.

In accordance with Department for Education's Keeping Children Safe in Education guidance, as part of the recruitment process we will undertake an online search of publicly available information of shortlisted candidates. This search will be undertaken by someone who is not part of the decision making process, and after the shortlisting stage, any relevant incidents or issues that have happened, and are publicly available online, may be explored at interview.