

The Rosewood School – www.trs.kent.sch.uk

Job Description: School Chef – term time only

Salary: Negotiable depending on experience

Location: Leybourne, Teddington Drive, West Malling ME19 5FF



The School

The Rosewood school is a school for pupils who are struggling in their current school due to their physical or/and mental health need. Our vision is to combine education and health in transforming the futures of our young people. We have a growing pupil population and are seeking exceptional and inspiring individuals to join our committed team.

Do you have a passion for cooking and would like to work within a school team that puts pupils first in everything we do? Are you looking for a job with family friendly hours, no weekends and term time only plus inset days?

The Rosewood School at Leybourne is looking for a school chef to produce innovative and nutritious lunches to our students whilst supplying our onsite coffee shop with a daily selection of freshly baked cakes to sell to the local community.

The ideal candidate will need to be experienced in cooking for between 35 and 60 people. The job is for 37 hours per week, term time only but we can be flexible for the right candidate. An enhanced DBS will be necessary for the role which will be facilitated by the school at the time of successful appointment.

Our school kitchen has been awarded 5* by the local authority.

You will be working independently in a purpose built facility, providing high quality meals on a daily basis to our hungry teenagers!

Key responsibilities

- To be responsible for the preparation, presentation and serving of all meals to an exceptional standard.
- To adhere to KCC School Food Standards – following nutritional and dietary guidelines.
- To provide meals following all Health and Safety guidelines and Food Safety Legislation- to include all relevant documentation is completed on a daily basis
- To manage stock levels to agreed levels
- To ensure waste is controlled with regard to preparation and cooking
- To place all catering orders with suppliers ensuring best value for money and quality
- Assist with the occasional special functions (e.g. Inset days/after school meetings/)
- To complete cleaning duties within the kitchen area, ensuring that schedules and documentation is completed
- Keep expenditure within authorised budget limits

- To ensure Food Safety qualification is kept up to date and to attend any relevant training sessions to ensure you are fully equipped to perform your role effectively
- To actively assist in ensuring a five star food hygiene rating
- To provide a safe and hygienic work environment , reporting any accidents, near misses ,damage or breakages immediately to your line manager
- To undertake any other tasks appropriate with the duties and responsibilities of the role

If you are a team player and have a can do attitude then we would love to hear from you.

Take a look at our website www.trs.kent.sch.uk to find out more about our school.

If you are interested please get in contact with Rebecca at the following email address r.perfect@trs.kent.sch.uk for more information or call 01732 875694

Safeguarding

The Rosewood School is committed to safeguarding and promoting the welfare of children, and expects all staff to share this commitment. Everyone who comes into contact with children and their families and carers has a role to play in safeguarding children. In order to fulfil this responsibility effectively, all professionals should make sure their approach is child-centred. This means that they should consider, at all times, what is in the best interests of the child.

Employee Signature:

Employee Name:

Date: