



Kitchen Manager

Trinity C of E VA Primary School

35 hrs per week - Permanent - 39 weeks

Monday - Friday 08.00 to 15.00

NJC Grade E 21 - £14.99 per hr

Starting 1st January 2024

Trust Ethos and Mission statement

Excellence through cultivating character, sharing talents and pursuing excellence.

All members of the team employed by the Academies for Character and Excellence support and promote the Trusts mission and vision and promotes character education which is a values led approach. Our Trust values and ethos enable us to fulfil our mission of transformation through making a positive difference to ourselves, others and the world around us

We are looking to recruit a dynamic Kitchen Manager to join us in January 2024, to be a part of an incredible team, you will be managing a team, and be responsible for the day to day catering operations, providing a lunchtime hot meal service to the pupils and staff.

We are looking for a dedicated, professional and personable individual with a can do attitude. You must have previous experience of working in catering and have a good knowledge of food hygiene and preparation. A Level 2 award in Food Safety in Catering qualification or equivalent will be required for the role.

The main purpose of the role is to oversee the preparation of meals, organise food service and the purchase of food; supervision of staff

Key Duties

Operational

- Undertake skilled cooking activities connected to the full range of menu provision, for example meal planning, portion control, special dietary needs.
- Oversee the preparation of healthy, nutritionally balanced menus that meet the government's national nutritional standards for school lunches.
- Supervise the preparation of ingredients for meals
- Organise and supervise food service this may include transportation of meals
- Present nutritious foods in ways that children will find attractive
- To include an element of hospitality catering for Head Office functions

Maintenance of hygiene

- Ensure that catering practice complies with appropriate health and safety legislation.



Administration

- Supervise the purchase and storage of food to ensure compliance with stator requirements.

Resources

- Actively promote the school meals service to pupils and parents to increase awareness of healthy eating and the uptake of school meals.
- Ordering and recording of all ingredients used and stock taking.
- Create and maintain a purposeful, orderly and productive working environment
- Maintain records as requested
- Plan menus, following guidelines on nutrition and healthy eating
- Ensure availability to staff of equipment and supplies
- Monitor and manage supplies within an agreed budget, cataloguing and undertaking audits as required.
- Refill and replace consumables
- Report faulty equipment and other maintenance requirements to an appropriate person
- Maintain the security of the school premise by securing entrances/exits as appropriate and reporting potential security breaches.
- Ensure security of the school kitchen including freezers and stock cupboards etc
- Ensure lights and other equipment are switched off as appropriate
- Supervision and direction of other staff including allocation of duties and work rotas.

To arrange a school/ kitchen visit please contact Sam Ward at sam.ward@acexcellence.co.uk
Or call on 07812 443617.

An application form is available to download from www.acexcellence.co.uk/ace-trust-vacancies or you can email our People Advisor charlotte.wilson@acexcellence.co.uk - Applications must be completed and emailed to recruitment@acexcellence.co.uk The closing date for applications is 9am on **Wednesday 22nd November 2023**. Interviews will be held on **Monday 27th November 2023**.