

(£21,379 - £23,108 pro rata. Actual £18,583-£20,086)
40 weeks per year + 5.2 weeks paid holiday

Waddesdon Church of England School is a 11-18 secondary school with Academy status.

Waddesdon is a small, attractive village with a population of around 2,000, situated on the main A41 road six miles to the west of Aylesbury. The school itself is situated on a beautiful, open site on the edge of the Waddesdon Estate

We are seeking to appoint a talented, enthusiastic and experienced Chef Manager to work in our busy restaurant. The ideal candidate should be able to demonstrate excellent food production and presentation skills for large numbers.

Qualifications should include 706/1 and 2 or NVQ equivalent (Level 1 & 2)

- To line manage restaurant staff, including performance management
- To be responsible for the production and provision of the day to day food and beverage service for students, staff and visitors.
- To provide an additional meal service to two Primary feeder schools
- To prepare, cook and serve school meals in accordance with food handling and preparation regulations, ensuring safe and proper use of the kitchen/catering equipment and materials provided.
- To maintain a high standard of cleanliness and safety within the working environment.
- To ensure correct food storage, handling and preparation of food.
- To monitor and record food and equipment temperatures to catering regulations
- To assist in the clearing and cleaning of the kitchen and the equipment using schedules and rotas when applicable.
- To observe all Health and Safety rules and take particular care regarding the use of chemicals.
- To maintain a high standard of personal hygiene
- To take advantage of all training given and to draw the Line Manager's attention to further personal training required to assist in your duties.
- To be able to use a till and to understand the recording of till receipts
- To ensure all productions sheets are completed
- To hold catering department meetings and be willing to share new ideas, menus etc
- To adopt a positive and pleasant manner at all times to encourage good working relationships with colleagues, school staff, clients and customers
- To be competent in completing daily/weekly book work
- To assist with the provision of special or function catering and to be available for some work taking place outside normal working hours e.g. Parents' Evenings
- To assist with the annual inventories of heavy and light equipment
- To assist in the promotion of the Restaurant at special events e.g. Open Evenings

January 2019