



THE KING'S ACADEMY

Emmanuel Schools Foundation

ASSISTANT CATERING MANAGER (CHEF)

VALUED, CHALLENGED, INSPIRED



WELCOME

Dear Applicant,

Thank you for your interest in applying for the post of Assistant Catering Manager (Chef) at The King's Academy.

Eating together at lunchtime is an important opportunity for students to develop social skills and to boost energy levels for afternoon lessons. The work of our in-house catering team is highly valued and crucial to ensuring that students and staff are able to enjoy a wide range of healthy choices. The Assistant Catering Manager (Chef) role is pivotal to delivery, being responsible for the daily cooking of the main hot meals and supporting the Catering Manager in the management of the team.

Since opening in 2003 the Academy has served the local community in south Middlesbrough, as well as providing specialist education for children with visual impairments, deaf and hearing impairments and cognition and learning difficulties from across the region. We are a fully inclusive school, believing that all students and staff are made in the image of God and are therefore infinitely precious. Our vision is for all to flourish in the knowledge that they are valued for who they are, whatever their gender, race, religion or ability.

We believe that our Christian virtues of love, wisdom, fairness, self-control, courage, humility and integrity are universal and they embody the way we should behave and treat each other in order to ensure a successful and happy school experience and future after school. All staff therefore have an important role in being a role model to students and play their part in the community we are building in the Academy.

Our catering offer is valued but we are always looking for opportunities to enhance and develop what we do to best meet changing student and staff tastes. We are therefore looking for someone:

- with a track record of consistent daily delivery of high quality nutritious meals in a mass catering environment using their own professional chef skills and an ability to effectively organise their own work and supervise staff assisting them
- who is committed to delivering excellent customer service and is able to relate well to students, staff and colleagues, acting as a role model
- who is able to bring and embrace fresh ideas to our service offerings and a positive attitude to change, supporting the Catering Manager as they begin work to upgrade our approach.

The role offers an excellent opportunity for the right person to make a difference in our catering operations, working closely with our experienced team. The role is particularly suitable for a passionate catering professional who might be looking for a better work-life balance than many catering jobs provide.

If this sounds like the right fit for you, we would love to hear from you and to talk more about our school and how you might be able to help us.

Simon Reader
Principal

MISSION

CHARACTER EDUCATION

We build good character. We learn about good character, why it matters and how to develop it.

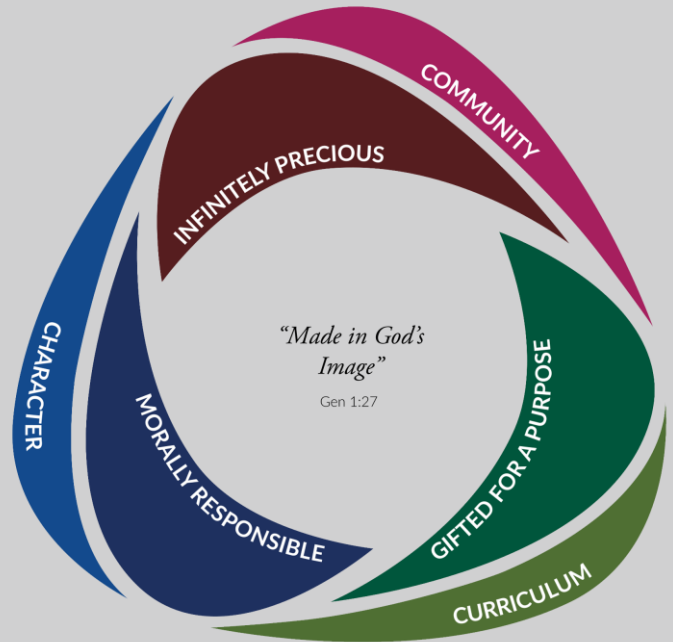
CURRICULUM EXCELLENCE

We are determined to achieve a personal best. We provide a broad ambitious curriculum that ensures excellent student learning, progress and future destinations.

COMMUNITY ENGAGEMENT

We serve with gratitude. We use our gifts to benefit the community and the environment.

OUR CORE VIRTUES



A young man with short dark hair, wearing a dark blue hoodie, is shown in profile from the chest up. He is holding a black marker in his right hand and is in the process of writing on a whiteboard. The background is a blurred indoor setting with warm lighting. A large white quotation mark is superimposed over the lower part of the image.

“

ALL PEOPLE ARE INFINITELY
PRECIOUS, MORALLY
RESPONSIBLE AND GIFTED
FOR A PURPOSE”



“

SUPPORTING STUDENTS
AND STAFF TO BECOME
THE PERSON THEY HAVE
THE POTENTIAL TO BE”

THE ROLE

The Assistant Catering Manager (Chef) prepares and cooks the main meals of the day and assists and deputises for the Catering Manager in the organization and management of the work of the catering team.

The main responsibilities of the role are:

- Preparation, cooking and service of good quality, healthy main meals and snacks in line with specifications as applicable to a choice menu
- Assisting the Catering Manager with the day-to-day operational management of the catering department, including:
 - Acting as a role model for team members, helping to maintain a positive can do culture such that team members enjoy coming to work and want to do their best
 - Planning the daily work of the team and making appropriate workable contingency plans to deal with unexpected issues
 - Being a contact for team members in resolving operational issues
 - General supervision of kitchen premises and staff to ensure safe and hygienic work practices
 - Deputising for the Catering Manager when required
 - Support the recruitment and induction of new staff into the kitchen
 - Kitchen administration
- Working with the Catering Manager to enhance our lunchtime offer, contributing fresh ideas, engaging with the team to overcome obstacles, obtaining student feedback and testing ideas
- Daily and routine cleaning and maintenance of kitchen equipment, including fault reporting
- Ensuring the highest possible standards are maintained for the cleanliness of equipment, personal hygiene and food hygiene
- Assisting with the annual stocktaking of kitchen and dining equipment and preparation for and set up following the annual deep clean
- Ensuring food hygiene and health and safety regulations are strictly observed at all times by all team members

This is mainly a term time role with regular daily shifts. However there are occasional requirements to cater for Academy events outside normal working hours. These are calendared well in advance and overtime paid.

THE PERSON

We are looking for a skilled and experienced chef with a track record of successful delivery in a mass catering kitchen environment who is looking for a new challenge in school catering with mainly term time working and a regular daytime shift pattern.

You should have 'day in, day out' experience of cooking healthy and nutritious meals at large scale which are attractive to customers whilst working within financial constraints and nutritional guidelines. An appropriate professional chef qualification (City and Guilds 7061 or NVQ equivalent) is a given, as is Level 2 Food Hygiene or above, and a commitment to continuing professional development is expected. An appreciation of school food regulations is desirable.

You will be organised and methodical in planning and implementing your work, and be able to work by yourself on your own initiative. You work safely and hygienically, and are comfortable working under pressure to meet deadlines. You will consistently give of your best, are reliable and resilient in being able to deliver day after day, and adaptable and creative in being able to deal with unexpected events which any kitchen can face.

You will be a strong team player who accepts delegation and is able to delegate willingly and appropriately. You will be able to relate well to students, colleagues and the wider staff body. Someone who has previous experience of supporting the management of the kitchen will be at an advantage but we are also open to appointing someone who is looking for a first step beyond a purely chef role if they can demonstrate aptitude and capability.

We are intending to develop our catering offer in line with changing customer tastes and would value someone who can bring a commitment to customer service, fresh ideas and a positive and can do attitude to change.

While you do not need to be a Christian, we ask that all staff embrace and support our mission, values and ethos. Our staff team is united by a strong sense of purpose, believing that every student is valuable, gifted and responsible for their future. The meals and refreshments produced by the catering team play an important role in enabling this.

If you would like to visit The King's Academy before applying to learn more about the role, we would love to welcome you.



SUPPORT

We want all staff to flourish, grow and excel in their roles so as to best serve our students and find fulfilment in their time at work. We provide a range of support to enable this, including on the job training and continuing professional development appropriate to the role, a designated line manager who is committed to your development, as well as being deeply interested in your wellbeing, opportunities to contribute ideas to improve working life and our service to students and a full induction.

In addition to the normal remuneration package, which includes a contributory pension scheme, company sick pay, and maternity/paternity leave, Academy staff also receive additional benefits, which include: a daily lunch allowance, free parking on site, access to Care First, a free, confidential and independent resource available to all staff and access to exclusive employee benefits and discounts through BenefitHub.

THE TEAM

Our in-house catering team are passionate about providing healthy, tasty food every school day for students and staff. In addition to the Assistant Catering Manager (Chef) role, the team consists of the Catering Manager, two Catering Supervisors, ten Catering Assistants and a Kitchen Porter. There is a good mixture between longer serving and more recently joined staff. We are supported by an external catering consultant who provides a procurement framework across all Trust schools, conducts food safety audits and is available for consultation as required.

Hundreds of meals are prepared in our modern and well equipped kitchens and served across two sittings in two restaurants. Many of our students come from deprived backgrounds and the meal they have in school at lunchtime may be the only significant meal they have in a day. Our team also caters for many special one-off events throughout the year, such as our Annual Christmas Lunch, Carol Service and our Year 6 Open Evening, as well as daily hospitality requirements.

We presently work on a four-week lunch menu cycle which is fully compliant with the requirements of the School Food Regulations. Each day there is one meat and one vegetarian main meal choice, a hot 'Grab and Go' offer, jacket potatoes, soup, pasta pots, salads, paninis, sandwiches, cakes and home bakes, yoghurts and hot puddings, with a large majority of items being produced in house. We have received a five star rating for food safety from EHO on multiple occasions.



APPLICATION DETAILS

Vacancy Details

Actual Salary: £24,009 (SCP10)

Start date: ASAP

Location: The King's Academy

Working Terms: 35 hours per week, 7am to 2.30pm with 30 minutes unpaid break.

Monday to Friday during term time, plus 12 days worked in school holidays.

Deadline

Closing date: Friday 5 October 2026, 9:00am

Suitable candidates will be invited to a first interview on a rolling basis so early application is advised as the process may close early. Candidates will be invited to attend for a trade test before final recruitment decisions are made.

How to apply

For further information, please visit www.thekingsacademy.org.uk or call HR on 01642 577 577. A CV may be submitted to supplement your application but will not be accepted instead of a completed on-line application.

APPLY ONLINE HERE

We are committed to safeguarding and promoting the welfare of children and young people and expect all staff to share this commitment. This post will involve daily contact with children and is subject to an enhanced DBS check. In addition, as part of the shortlisting process, and in accordance with statutory guidance, we may carry out an online search (for publicly available material) to help identify any incidents or issues that have happened which we may want to explore with shortlisted applicants at interview.

Please note that this detail is indicative and can be amended, updated or replaced as felt appropriate at any time and in order to remain in line with any future legal requirements or expectation.



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