

Job Summary and Person Specification

Job Title: Production Chef Apprentice
Rate: £8.00 per hour
Accountable to: Cooks, Deputy Catering Manager & Catering Manager

Job Purpose – Chef Apprentice

As an Apprentice Chef you will prepare, cook and serve food to our pupils and staff ensuring all food safety standards and procedures are adhered to, this will be under the direction of the kitchen team.

Duties and Responsibilities – Chef Apprentice

- Assist in the preparation, cooking and serving of the dishes on our Menu following specified recipes.
- Monitor food temperature, quality and portion size of all food served.
- Ensure all food is served with the correct tools and is well presented.
- Help produce a range of food which allows dietary and allergy requirements to be met.
- Assist in maintaining clean equipment and kitchen referencing daily checks and cleaning routines.
- Give a great customer experience projecting a willing and helpful attitude to customers.
- Operate tills whenever required.
- Operating high-risk equipment according to Health & Safety guidelines ensuring adequate training and relevant risk assessments in place.
- Assist in the washing up area.
- Help with storing daily deliveries, ensuring correct stock rotation and carrying out quantity, temperature and quality checks.
- Ensure that food safety and hygiene standards are maintained in the kitchen at all times.
- Comply with the Cams Hill School directives regarding Personal Protective Equipment, uniform and personal hygiene.
- Promote teamwork to complete tasks in an effective and efficient way.

The job description will be reviewed when appropriate and may be subject to amendment or modification at any time after consultation with the postholder. It is not a comprehensive statement of procedures and tasks but sets out the main expectations of Cams Hill School in relation to the postholder's professional responsibilities and duties.

General

- Be aware of and comply with policies and procedures relating to safeguarding, child protection, safety and security and confidentiality, reporting all concerns to an appropriate person
- Contribute to and promote the overall ethos/work/aims of the school
- Ensure that all information of a confidential nature gained in the course of duty is not divulged
- Ensure the security of the school and those within it is always maintained
- Adhere to all Cams Hill School and The Gateway Trust policies and procedures within the defined timescales
- Understand and support the implementation of Cams Hill School's Health & Safety Policy and Emergency and Fire procedures, promoting safe working practice in the school

Person Specification

Essential Qualifications	Not Applicable
Essential Knowledge, Skills and Experience	• Willingness to learn and utilise the expertise of the kitchen team. • Ability to use own initiative to improve areas of practice. • Be flexible, calm, positive, enthusiastic and professional. • Be caring towards pupils and display a commitment to safeguarding.
Desirable Knowledge, Skills or experience	Not Applicable

Additional Information

The Gateway Trust is committed to safeguarding young people and expects all employees, workers and volunteers to share this commitment. We will ensure all our recruitment and selection practices reflect this commitment.

This post is subject to an Enhanced Disclosure and Barring Service Check. As with all posts, the successful applicant will be required to provide proof of their right to work in the UK and, if they have lived abroad, overseas police clearance will need to be sought.

This document is a guide to the current role and person requirements of this post. Reasonable changes may be made to the specific requirements of the job from time to time following consultation with the postholder.