

## **Assistant Chef**

**Immediate start or as soon as available**

We are looking for an assistant chef to help our busy team to produce food for up to 1400 pupils daily. The candidate must have at least 5 years in a professional kitchen, preferably banqueting or a very busy restaurant.

The hours are 35 per week over a 5 day week rota, this will also include every other weekend. The salary is competitive and paid pro rata based on term time only (44.6 weeks per annum) Membership of the Avon Pension Fund is available to all support staff.

For further information and an application form please visit the school website, [www.beechencliff.org.uk](http://www.beechencliff.org.uk).

Applications should be sent to Mrs Thompson at the school address or via the email address, [headmaster@beechencliff.org.uk](mailto:headmaster@beechencliff.org.uk)

Applications should arrive by noon on **Wednesday, 28th February 2018**. **Interviews will be held on Friday 2<sup>nd</sup> March 2018**.

### Responsibilities:

Cooking and delivering food to a high quality for large numbers.

Liaise with the head chef on the weekly menus.

Understand costs and control food wastage.

Record food, fridge and delivery temperatures.

Share skills and experience with others.

Help with the cleaning of the kitchen and refectory.

Other tasks as directed by the head and sous chef as required.

### Skill and experience.

Excellent cooking skills and a passion for all food. A high standards of cleanliness.

Ability to work alone and as part of a team.

The ability to develop good relationships with pupils, and staff around the school.

Good listening, organisation and planning skills.

Friendly, approachable.

A sense of humour and an out going personality.

Ability to cope with changes in plans without complaint.

Flexibility and willingness to manage change at short notice.