



Children & Family Services Nursery Chef

Job Title:	Nursery Chef
Responsible to:	Office and Operations Coordinator
Grade:	B

Purpose

- To provide a range of healthy and nutritious meals for the children that attend the Nursery taking into consideration all dietary needs.
- To work with all Food Hygiene standards and guidelines.

Main duties and responsibilities

Operational:

1. To prepare, cook and serve healthy and nutritious food to a high standard and ensure all dietary needs are met and catered for.
2. Where necessary, to work in partnership with families to support children's dietary needs.
3. To ensure adequate stock levels are checked and maintained.
4. To develop and maintain good customer relations (parents/families/suppliers).
5. To maintain the kitchen and its equipment to appropriate clean and hygienic standards and ensure that it meets all statutory requirements.
6. To ensure that the kitchen premises and equipment are maintained in a safe and secure manner.
7. Assist with producing menus, in co-operation with the Children and Family Services senior staff and maintaining the Farm's values and philosophies at all times.
8. To maintain appropriate administrative records.
9. Where necessary, to work with the Farm's Café Manager to ensure there is a consistent approach and ethos in the delivery of meals.

General:

1. To work within and to promote the aims and objectives of the City Farm, and to present a positive image of the farm to the public.
2. To abide, at all times, by the Children & Family Services and Farm's policies including its Equal Opportunities, Health and Safety, and Environmental policies.

3. To attend staff meetings and supervision sessions as required.
4. To ensure that the output and quality of your work is of the highest professional standards.
5. To carry out any other duties appropriate to the responsibilities of the post, as required.



Person Specification

Essential Criteria

(These are the minimum qualities and levels of skill / experience you must have in order to be selected for interview).

1. A level 2 or 3 award in Catering.
2. A food hygiene certificate.
3. Minimum 2 years experience in a similar environment / food industry.
4. Able to produce healthy and nutritious food to a high standard.
5. To be organised and articulate when preparing and labelling meals especially for those with dietary/health needs.
6. A strong working knowledge of food safety & hygiene and health & safety legislation.
7. Ability to work with Environmental Health Standards.
8. Current food hygiene certificate.
9. Knowledge on food allergens.
10. An approachable, calm and professional manner.
11. Ability to work with the setting in ensuring that all children's dietary and allergy needs are met all times.
12. Ability to carry out stock controls and ensure all foods are in date.
13. An ability to keep a clean and safe working environment.
14. Ability to efficiently order and monitor food and supplies.
15. Commitment to Equal Opportunities.
16. Good communication, time management and organisational skills.
17. Ability to take responsibility for your own health and safety, and that of others.
18. The ability to work on own initiative as well as part of team.
19. To be able to delegate in a busy environment.
20. Ability to work with all WHCF policies and procedures.

Desirable Criteria

1. Training on food allergies/dietary requirements.
2. First Aid Certificate.
3. Ability to lead a small team.