



GORDONSTOUN

Broader experiences, broader minds

Chef

Reports to: Catering Services Manager or Senior Staff member on duty

Purpose of Role To provide first class support to the Catering Team and first class service to the customers

Major Responsibilities

1. Comply with Gordonstoun policies and procedures on Child Protection and Health and Safety
2. Contribute in a positive way to the ethos of the school in line with Gordonstoun's values
3. Carry out any other task as required from time to time in order to support the school in line with the remit of your role

Overall Responsibilities

- Production and delivery of first class food to pupils, staff, parents and external guests on a day to day basis and on functions 89%
- To maintain a high standard of cleanliness throughout the kitchen ensuring that cleaning schedules are maintained and signed off on a weekly basis 6%
- To check and correctly store all frozen and chilled items 1%
- To ensure that all due diligence records are maintained and all current legislation requirements are implemented 1%.
- To regularly check equipment in order to ensure its safe working order 1%
- Ensure the servery staff are fully briefed at each service on the content of dishes 1%
- Ensure that all safety & security measures are in place at the beginning and end of the day. 1%

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Person Specification

Attributes	Essential	Desirable	Assessment method
Education and qualifications	<ul style="list-style-type: none"> SVQ level2/3 REHIS Elementary food hygiene certificate 	<ul style="list-style-type: none"> Driver Intermediate food hygiene 	Application form Sight of Qualifications at interview
Knowledge	<ul style="list-style-type: none"> An understanding of HACCAP A knowledge of Food allergens and hazards A knowledge of Healthy eating 	<ul style="list-style-type: none"> Knowledge of Food nutrition 	Application form Interview
Skills and experience	<p>To be able to</p> <ul style="list-style-type: none"> Surpass the expectations of our customers (either students, staff and visitors) Recognise opportunities for improvement in the level of service offered and act on them Provide a professional standard of service Previous experience in the Catering industry 	<ul style="list-style-type: none"> To have worked in different sectors in the catering industry Have fine dining experience 	Application form References Interview Task
Personal skills and qualifications	<ul style="list-style-type: none"> A commitment to Gordonstoun's unique educational ethos Flexible, with a can do attitude 		

	<ul style="list-style-type: none"> • Someone who creates a positive and cooperative working environment • Being on time • Dressed in clean smart uniform • Listening to instructions and advice • Asking questions if unsure • Being polite and respectful to customers and colleagues • Being part of the Team • Contributing to menu development and design • Willingness to undertake CPD • Ability to work unsupervised and under own initiative • Used to consistently producing high quality food on a daily basis • Ability to work within a large diverse team • Confident when in contact with students, staff and visitors to the Refectory 		
Child protection	<ul style="list-style-type: none"> • Suitable to work with children 	<ul style="list-style-type: none"> • Experience of working with 	References

	<ul style="list-style-type: none"> • A full PVG check will be completed on the successful candidate 	children or young people	
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Salary and benefits

- A competitive salary is offered depending on skills and experience
- The job comes with 35 paid holidays a year
- The refectory closes for 35 days a year
- Pension (auto enrolment into operations' staff pension scheme)
- Lunch provided (when the refectory is operating)
- Access to gym and other benefits
- Uniform is provided
- Childcare Vouchers

Further information

- This is a seven day a week operation, with every other weekend off.
- Shift times 7am until 3pm, 9am until 3pm, 12pm until 8pm, 5pm until 8pm (some function work is required out with these shift times)
- Start date will be when a satisfactory two references & a clear PVG has been returned
- 6 month probation period