Apprentice Production Chef Rolls Crescent Primary School



Salary: Grade 2, Scale Point 3, Salary £20,821 (pro rata)

Hours: 32.5 hours per week, 6.30am – 1.30pm

Weeks: Permanent, Term time only plus one week – 39 weeks (44.85 weeks paid)

Start date: 1st September 2023

We are looking for an enthusiastic and friendly customer focused individual who has a passion for food and wants an exciting opportunity to learn new skills and become part of the school's Catering Service.

The successful candidate will be will have ambitions to work in catering and undertake a Production Chef Level 2 apprenticeship and be willing to undertake the following duties:

- 1. Learn new techniques with additional training to own skills
- 2. To assist in the production of a wide range of meals to standard recipes and cooking methods, participate in the development of new recipes and menus
- 3. To follow safety regulations and safe systems of work in the catering department to ensure compliance with Health & Safety Legislation
- 4. Serve meals ensuring correct portion control and referring to allergen control procedures.
- 5. To ensure the correct storage of food is adhered to in accordance with the Food Hygiene Legislation to prevent food wastage and ensure correct stock rotation
- 6. Assist in the operation of the catering systems including completion of paperwork required for food hygiene legislation (assured safe catering)
- 7. An ongoing requirement to exert moderate physical effort and frequent requirement for concentration i.e. use of recipes and food production calculations
- 8. Obligation to undertake training where necessary to learn new techniques, specifically in relation to the use of specialised equipment and food service trends
- 9. Provide a customer focused service, which is both courteous and responsive to the needs of the customers at all times.
- 10. Undertake such duties as may be considered appropriate by the Catering Manager in line with the needs of the service.

The CLIC Trust will offer the successful candidate the following:

- Throughout this apprenticeship you will be supported by a mentor,
- have a day off site training or the equivalent of a day a week 'off the job training'
- be in regular contact with the Training Provider,
- have access to a virtual learning platform;
- attend workshops and webinars where you will have the opportunity to discuss and share.
- You will have the opportunity to attend 'virtual' chef classes with a professional check from the training provider.

Safeguarding

The CLIC Trust is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

All appointments are subject to satisfactory references and DBS checks.

Equality

The CLIC Trust is a Cooperative Trust and does not discriminate on the basis of any individual's protected characteristics and encourages applications from all qualified applicants. We pride ourselves on being a flexible and inclusive employer. We celebrate difference, embrace diversity and support all our people to thrive at work. If this sounds interesting - apply to join us!

The application form and job description pack can be obtained from the school website: www.rolls-crescent.manchester.sch.uk to print download and return by post, or email.

Closing Date: 18th June 2023 Interview: 21st June 2023