



Boorley Park School

JOB DESCRIPTION

JOB TITLE:	Chef
GRADE:	Grade D
WORKING WEEKS/ HOURS:	39 weeks; 37 hours per week
TIMES WORKED:	7.00am - 3.00pm Monday to Friday
BASE:	School Kitchen

ORGANISATIONAL ARRANGEMENTS:

Job holder:

Reports to: Trust Catering Manager

GENERAL STATEMENT

To represent RAISE Education Trust in a positive manner and to treat all visitors with respect, courtesy, and consideration, to ensure that every effort is made to satisfy reasonable requirements and assist in the maintenance of an attractive welcoming campus.

To carry out duties correctly and promptly in a good working atmosphere and to assist in the creation of a safer environment by adhering to Health and Safety Regulations and agreed Codes of Practice for RAISE Education Trust employees. Attendance at training courses may be required as part of professional development.

JOB PURPOSE

The holder of this post will work under the day to day direction of the Trust Catering Manager. Qualities of flexibility and a willingness to provide quick and efficient service are required. In accordance with the practices and procedures of the School, the Chef will prepare, cook and serve nutritional, balanced meals at the correct time in a safe and hygienic environment. They will prepare and dismantle eating areas and carry out cleaning duties maintaining high quality standards of health, hygiene and safety. They will be part of a committed school team which works flexibly with and for the benefit of the school's students.

RESPONSIBILITIES/ACCOUNTABILITIES:

- Prepare, as directed by the Chef/ Kitchen Manager, the required number of food products, following specified menus/special dietary requirements.
- Ensure portion control, dietary requirements and nutritional standards are met.

- Prepare cooking ingredients.
- Cook food ensuring all meals are ready on time.
- Bake cakes, biscuits and puddings.
- Label and bag cakes as required.
- Prepare money for banking
- Ensure kitchen equipment is used, cleaned and maintained correctly.
- Report equipment repairs and maintenance needs to the Chef/ Kitchen Manager.
- Ensure all food is served with the correct tools and is well presented.
- Oversee the day to day support and supervision of kitchen staff.
- Ensure that food safety and hygiene standards are maintained in the kitchen at all times.
- Work effectively as part of the team and promote teamwork to ensure efficient operation of catering service.
- Positively encourage customers to try a variety of food and seek feedback from pupils and teachers on products and service.
- Operate tills and cashless card system, following strict guidelines.
- Within strict time limitation, assist with setting up the required number of tables, chairs bins and water jugs for service periods within the designated eating areas.
- Assist with washing up all eating utensils and equipment, sterilising where required, following set guidelines.
- Complete cleaning duties, following daily and weekly rotas, to ensure health and safety and hygiene standards are maintained.
- Put away daily/weekly/fortnightly deliveries ensuring correct stock rotation and quality control guidelines.
- To undertake such duties as may be reasonably expected to be within the purview of the post.

NOTES

- The School and site is open between the hours of 6.00 am and 10.30 pm and Support Staff may be asked to carry out their duties during these hours in order to meet the operational needs of the school. Those staff who may be asked to work outside these times will have a note to that effect in their job description.
- Hours of work/designated lunch times may be subject to change for operational reasons.
- All applications for leave of absence, claims for additional hours, changes to published hours of working, etc. should be agreed and processed via the HR Manager and Headteacher to enable records to be kept.
- If, at the time of interview for a post, an applicant has already booked a holiday (or other event), then that will be honoured up to six months after the starting date.
- No other holidays will be granted during term time without a very exceptional reason. Notice must be given in writing at least 6 working weeks in advance.
- In exceptional cases where time off is granted it will either be as
 - (a) unpaid leave, or
 - (b) time made up in lieu (by negotiation).
- There are other occasions when the Headteacher may grant leave (unpaid or time made up in lieu)
 - (a) overtime has been worked by agreement with the Headteacher.
 - (b) to attend a special event e.g. graduation.

FLEXIBILITY STATEMENT

The content of this Job Description represents an outline of the post only and is therefore not a precise catalogue of duties and responsibilities. The Job Description is therefore intended to be flexible and is subject to review and amendment in the light of changing circumstances, following consultation with the post holder.

PERFORMANCE REVIEW (IPP)

All support staff undertake an annual Individual Performance Planning cycle (IPP) in line with school policy and practice. This postholder’s IPP would be undertaken by the Chef/Kitchen Manager.

Date Prepared:	16 th June 2025
Prepared By:	Dan Hayes - Trust Catering Manager
Date Reviewed:	
Reviewed By:	