

**Operations & Regulatory Services Directorate
Facility Services & Civic Management**

**Havannah First School
Chef Post N5 grade
Approx. £16,027- £17,519
27.5 hours per week
Working term time (39 weeks), paid (45+ weeks)**

An opportunity exists for a Chef at Havannah First School. Havannah is the base kitchen however on occasions and to suit the needs of the service, you may be required to work at alternative locations from time to time.

Duties in this post will be to provide a high-quality catering service to the school by organising, preparing, and serving meals in accordance with the School Food Standards and the City Council Customer Service Charter, to liaise as appropriate with school staff and pupils.

You will be responsible for organising the kitchen, supervising staff and resources on a day-to-day basis. You will ensure the preparation and serving of the designated daily menu is in accordance with appropriate standards and procedures.

It is essential you have an NVQ level 2 in Food Processing and Cooking and or the equivalent qualification. You must have a minimum 3 years' experience within a busy catering environment. It is essential that you can work flexible hours and capable of good relationships with others.

This post is subject to Enhanced DBS Clearance.

The interview will include a practical skill test in preparing a meal

What we offer:

- Competitive hourly rates of pay, **starting hourly rate is £12.93**
- Up to 28 days annual leave per annum (pro rata for part time staff) increasing to 29 days from April 2023.
- Paid DBS as well as paid induction and training
- Full uniform and equipment provided at no cost to you
- Full training and opportunities to learn new skills and develop in your career
- Attractive Local Government Pension Scheme
- Cycle2work scheme
- Access to a salary sacrifice car lease and home electronics scheme.
- Weekend, bank holiday and unsociable hours pay enhancement
- Full employee support package including access to a free confidential Health Assured Employee Assistance Programme
- Staff offers and discounts including discounts on travel passes and leisure.

What we are looking for

We are currently looking for reliable and friendly people with a positive attitude to join our team as a Chef

We are looking for someone who:

- Is a good team player, use your own initiative and lead a catering team
- Can have good relationships with others
- Is self-motivated and able to work to fixed deadlines
- Has a flexible approach to work, hours and locations
- Is customer focused
- Can deliver to required standards
- Is suitable to work with children and young people
- Is capable of regular stooping, bending, lifting and carrying.
- Is able to undertake written and spoken instructions and speak English.

This post is working in regulated activity. If you are successful, we will undertake additional recruitment checks which will include a DBS check (Data and Barring System) to see if you have had any criminal convictions, a check of police information and we will check the barred list(s). It is a criminal offence for a barred individual to apply for a job in regulated activity.

INTERESTED?

For an application pack download the application form and supporting documents from www.northeastjobs.org.uk, apply online, alternatively you can collect an application form jobs@newcastle.gov.uk If you would like to discuss this post please call Gillian Battista on 0191 2783291.

Closing Date: 2 weeks from advert.