



Chef Manager

Closing date: 30th May 2025
Contract/Hours: Permanent – Term Time Only
Salary Type: Grade D1 FTE - £26,918. Actual salary - £17,112
Hours of Work: 27.5pw Mon-Fri 07.00am to 13.00
(Hours non-negotiable)
Location of Role: The Bridge Education Centre

The Bridge Education Centre are seeking to appoint an enthusiastic person to join our Team.

The child lies at the heart of our practice and you would be able to demonstrate: unconditional positive regard, academic excellence, the highest expectations for the children and yourself, develop a restorative teaching approach to behaviour and possess the dynamism, imagination and skill to work collaboratively at all levels toward improved outcomes for our children.

If you possess what it takes to make a difference and are deeply motivated to educate, engage and inspire challenging children we want to hear from you.

The Bridge Education Centre has the highest reputation for improving the lives of children in difficult circumstances, an excellent proven record and the expertise to take your practice to the next level.

General duties

The School Chef will be required to:

- safeguard and promote the welfare of children and young people
- manage and coordinate the catering and food activities at The Bridge Education Centre, producing fresh and nourishing meals and snacks using fresh, high quality, seasonal, local, fairtrade and organic ingredients, wherever possible
- develop a main kitchen, which will provide meals for approximately one hundred pupils and possibly staff in the future. The position will require the development of an interim lunch service, using a small kitchen
- show awareness of and comply with all of The Bridge Education Centre policies and procedures, but particularly those relating to child protection, confidentiality, data protection, equal opportunities, health and safety and security, and to report any concerns to an appropriate person
- contribute to the overall ethos, aims and work of The Bridge Education Centre and facilitating good relationships between staff
- attend meetings and participate in training, other learning activities and professional development as required

Specific duties

The School Chef will be required to:

- manage and maintain the kitchen, meeting the highest regulatory and legislative standards of health and safety, hygiene and cleanliness, fully complying with The Department for Education School Food Standards
- maintain records as required by local environmental enforcement officers
- develop menus in line with school policy and requirements; – coordinate the distribution of lunches, making sure the food is at the right temperature and presented attractively
- coordinate with suppliers, alongside researching and visiting possible local new suppliers
- manage stocks and corresponding records and ensure an effective supply
- maintain correct storage procedures
- control costs in line with agreed budgets;
- cater for school events, such as end of term staff parties, as required
- manage produce grown in the school allotment, to be used in the service
- train and manage an assistant as the service is developed

Qualifications Essential

- City & Guilds, Hospitality and Catering level 3 or equivalent
- level 3 Food Preparation and Service or equivalent catering experience
- level 3 Food Hygiene
- GCSE in English and Maths

Knowledge Essential

- of The Department for Education School Food Standards
- of HACCP and COSHH
- of organic, fairtrade, animal welfare and Marine Stewardship Council food certification standard

Application Procedure

An application form can be obtained by email office.bridge@bec.hants.sch.uk, from the school website www.bec-hants.co.uk, or by telephone on 02382 515587.

If you have any further enquiries about this post, or would like to arrange an informal visit, please do not hesitate to contact Chantelle Holman, HR/Admin Manager at the Bridge Education Centre - 02382515567 .