



Assistant Cook

Fixed Term (July 2027)

Gainsborough Primary School is a one-form entry Primary School located in the heart of Hackney Wick, with a Children's Centre, thriving Preschool and ARP for SEMH needs. We are a Federation of seven schools called Primary Advantage. We believe our schools can gain many benefits from working collaboratively and can achieve more by working together. We have made a commitment to a shared responsibility to the wider education community, the provision of good quality education and the improvement of life chances for pupils in the community beyond that of our own schools. Teachers, support staff, school leaders and Governors have added expertise in working alongside colleagues to improve provision and outcomes for pupils.

We are looking for a highly motivated, flexible and friendly team player who can show us proven ability to work as part of a team to provide a high-quality catering service for our children.

The Assistant Cook, will support the school's cook supervisor and School Food Educator in the preparation and daily delivery of service within the school kitchen and lunchtime service. You will be expected to work in accordance with the required standards and statutory regulations to ensure the efficient and economic use of all allocated resources. The Assistant Cook may be expected to step up and lead the kitchen team in the absence of the cook supervisor. In addition the successful candidate will support the catering team in ensuring the smooth operation of the kitchen, maintenance of due diligence procedures and any associated bookwork will be an essential part of this role.

We can offer you:

- *Wonderful and keen children*
- *access to a highly unique food growing project operating from the school site*
- *a newly refurbished school kitchen and a newly introduced community kitchen*
- *a team of professionals who: value sustainability, are committed to developing a circular food economy and are actively engaged in a school food strategy*
- *an innovative and forward thinking team who are excited for change*
- *a professional and supportive work environment*

The successful candidate will:

- *Be highly motivated*
- *have experience of working within a school kitchen setting*
- *establish good relationships and interact positively with children*
- *be responsible for the upkeep of food hygiene and safety measures*
- *follow Health & Safety guidelines at all times*
- *be a good team player and work flexibly in a busy working environment*
- *be able to work on their own initiative and to follow instructions from their line manager*
- *play an active role in all aspects of the role including preparation, delivery, maintenance and cleanliness of the schools kitchen and delivery service areas*

Visits are warmly welcomed and encouraged. For queries in regards to this post, or to return your applications, please contact our Cluster Finance and Admin Manager, at finance@gainsborough.hackney.sch.uk

Start Date: **Flexible**
Hours: **20 hours per week (Hours are TBC between 10.00am and 3.00pm) term-time only**
Closing Date: **10.00am on Thursday 18th June 2026**
Interviews: **To take place during the week commencing Monday 22nd June 2026**
Scale: **2, points 3-4: £30,225-£30,654 full-time equivalent (£14,572-£15,116 pro rata)**

For more information about our school, please visit our website at www.gainsborough.hackney.sch.uk

Successful candidates will be required to apply for an enhanced Criminal Record Check via DBS.

We are committed to safeguarding and promoting the welfare of our children and expect all members of staff to share this commitment.

Primary Advantage Federation – Schools Achieving More Together

St John & St James, Holy Trinity, St John the Baptist, St Matthias CE Primary Schools,
Springfield, Morningside and Gainsborough Community Primary Schools