

Phoenix School



LEAD CHEF

January 2023 start or Earlier

Salary: NJC Scale 6, Point 18-20 - £30,063 to £31,155

Working Arrangements: Permanent | Full time | 35 hours per week Monday to Friday from 07:00 to 15:00 | Holidays Out of School Term Time

We are looking for a Lead Chef to take charge of food production and Upper School service as well as lead training and development for work-related learning.

Phoenix School Kitchen is partnered with Chefs in Schools – the charity transforming school food and food education.

You are not likely to get bored working with us. You will be helping with the preparation of carefully prepared meals at a specialist school for children diagnosed with ASD. You will also be in charge of training sixth formers on kitchen work placement. At Phoenix School, we run a two-week menu cycle and update our food offer with the seasons. We run lunch service from three school sites, catering for 514 Students aged 3-25 and Staff. You will be working with an eclectic team of chefs, most of whom with a background in fine dining. We work with top-end suppliers to ensure the best available produce for our exciting range of recipes. Our production is done out of a brand new kitchen, with plenty of top-end equipment and toys. At Phoenix School Kitchen, we are proud of fostering a supportive and friendly working environment. There will always be space for your thoughts and your ideas.

You will have:

- You have minimum 4 years' experience working in a fast-paced kitchen environment, preferably as a Sous or Head Chef.
- You are organised, focused, swift and high volumes do not intimidate you.
- You are comfortable with a wide range of culinary styles and are particularly passionate about Mediterranean cuisine.
- You are known for your strong work ethic and as an outstanding team player.
- You work clean and tight, and have a minimum Level 2 certificate in food handling.
- You have no qualm following a recipe and sticking to a process. You are also happy to share your ideas and make suggestions for improvement.
- You are conscientious and purpose-driven, motivated by the mission of improving lives of vulnerable children.
- You are a great communicator, a natural teacher and a keen learner.

How to apply

To discuss the post further please contact **Harriet Stirrup Head Lead Chef by email** harriet.stirrup@Phoenix.towerhamlets.sch.uk or call 020 8980 4740.

Application form can be found on school website www.phoenix.towerhamlets.sch.uk
Please return your completed application to: recruitment@phoenix.towerhamlets.sch.uk

Closing Date: 9am, Friday 7th October 2022

Shortlisting: 10th October 2022 and Interview: 18th October 2022

It will not be possible to re-arrange these dates. If you are intending to apply, please ensure you are available to attend for an interview.

The Governing Body of the school is committed to safeguarding and promoting the welfare of children, young people, and staff. The Executive Headteacher must ensure that the highest priority is given to following all safeguarding guidance and regulations. The successful candidate will require an enhanced DBS clearance. We welcome applications from suitably skilled candidates regardless of ethnicity, gender, disability, sexuality, religion or age.