

Regional Executive Chef Educator (London) Job Application Pack

Permanent, full time, all year round

Start date: As soon as possible

Salary: Inner London PO5, Points 39-42 (£54,359 to £57,489 p/a)





Welcome from Hugh Greenway, Chief Executive Officer

The Elliot Foundation is a successful, charitable multi-academy trust specialising in primary academies. We consist of 36 schools spread across 3 different regions in the UK (London, East Anglia and the West Midlands) and a Head Office based in central London.

The simple fact that you are considering a job with the Trust makes you one of the good guys. On behalf of the thousands of children currently in Elliot Foundation schools and those children yet to join us, thank you. Without people like you, there would be no future for our society or our world. You can play a pivotal role in growing a multi academy trust which supports schools to develop not just children's skill sets but their lifelong attitudes to learning and even their moral compass.

Working with The Elliot Foundation will mean you will be given continuous opportunities to challenge and develop your skills and work with a variety of experienced and skilled colleagues. If you have the ambition for yourself and the staff and children in our care, we will take you as far and sometimes further than you believed possible. I look forward to working with you.



Elliot Foundation Values



Put children first



Be safe



Be kind & respect all



Be open



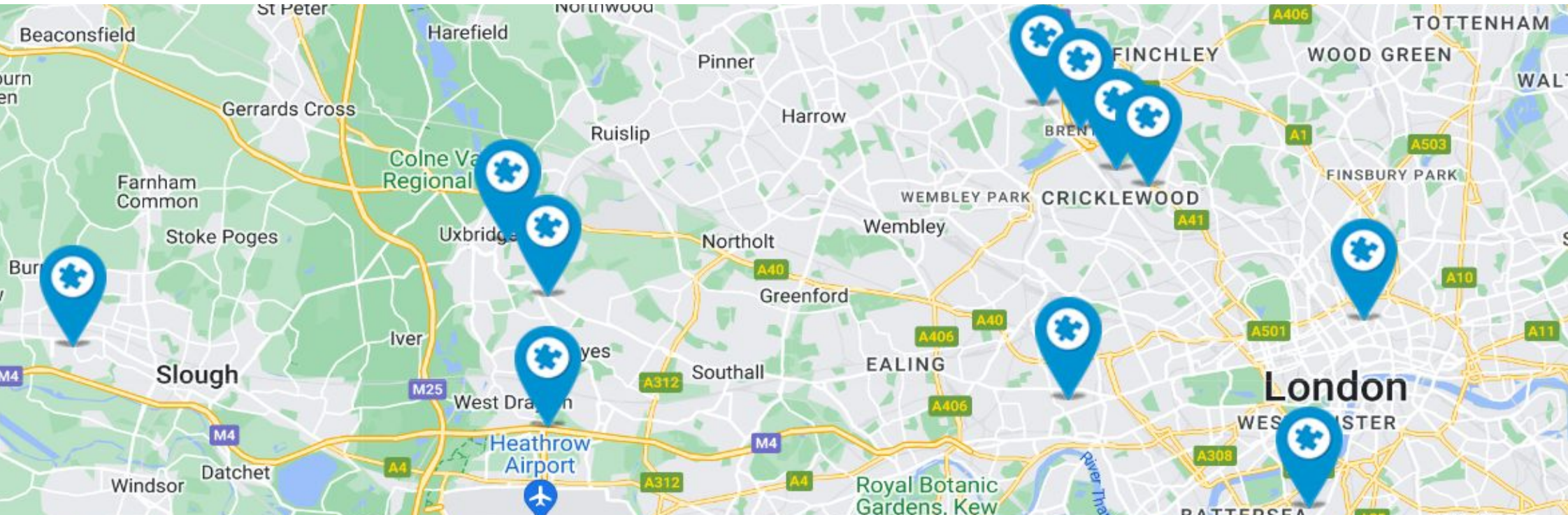
Forgive



Make a difference

Our London cluster of schools

To view an interaction map, or view all our schools, click [here](#).



Schools:

[Childs Hill Primary School](#)

[Claremont Primary School](#)

[The Cippenham School](#)

[Greenside Primary School](#)

[Griffin Primary School](#)

[Hillingdon Primary School](#)

[The Hyde School](#)

[John Locke Academy](#)

[Parkfield Primary School](#)

[Pinkwell Primary School](#)

Our approach

We create the environment that helps schools succeed. We ensure schools thrive by keeping them safe, solvent, legally compliant and educationally enriching.

Within these constraints, we encourage schools to develop an educational vision that meets the needs of their children and their respective communities. Curriculums across our schools differ and we resist a one-size-fits-all approach.



Our schools support communities



As part of the Community Box scheme, 23 Elliot Foundation schools provide free groceries to families, helping with the cost of living crisis and ensuring that even the poorest of our students have access to healthy food. The Trust are proud that our schools have delivered over **120,000 boxes** to date.

Executive Chef Educator

The central Trust team is a small but experienced team led by the CEO and Executive Directors to provide a comprehensive service to our schools and the Trust's Head Office. We have developed a regional approach which has significantly developed our knowledge of local context and operations and our ability to provide strategic influence. It has also facilitated growing collaboration between schools within their region and across the Trust as a whole. Our Regional Chef Educators will be the architects of a new dining culture. As part of our regional leadership, you will move beyond contract management to lead a culinary movement that integrates food into the heart of our educational mission. Working closely with central team and Principals, you will oversee a cluster of up to 10 kitchens, transforming them into centers of culinary excellence.

We are seeking someone to join our team who...

- is a creative culinary leader with a passion for scratch cooking
- believes a school meal is an essential part of the school day
- possesses the skill to mentor kitchen teams into high-performing units
- can build credibility with Principals while balancing cost control
- is a proactive problem-solver committed to nutritional standards and allergen safety
- relishes delivering hands-on cooking lessons to spark curiosity
- is innovative and positive in their approach, with the ability to work proactively and independently when required
- has the ability to manage conflicting priorities whilst maintaining a professional and effective service.

What you can expect...

- Autonomy to lead a culinary revolution and design quality menus.
- A collaborative leadership framework where food excellence is a strategic priority.
- The chance to directly impact children's academic attainment and well-being.
- Satisfying work building sustainable supply lines with local and national producers.
- Opportunities for continuous professional development in our leadership team.
- A dynamic move from kitchen mentorship to classroom education

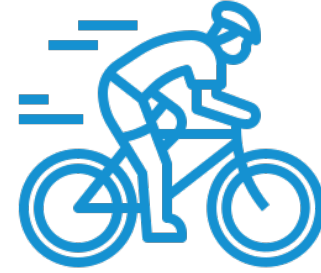
Staff benefits



Networking & collaboration opportunities



Free flu jab and eye tests



Cycle and tech salary sacrifice schemes



Generous pension scheme



Shopping discounts



L&D opportunities

TEFAT Values in action

1. Put children first



- a. We trust and value your professionalism
- b. We share the responsibility for the learning and welfare of all of our children
- c. Our purpose is to improve the lives of children

2. Be safe



- a. Don't assume that someone else will do it
- b. Look after yourself, your colleagues and all children
- c. We are all responsible for each other's safety and well being
- d. Discuss any concerns with an appropriate member of staff

3. Be kind & respect all



- a. People are allowed to be different as are you
- b. Kindness creates the positive environment we all need to flourish
- c. This kindness should extend to ourselves as well as to others

4. Be open



- a. If you can see a better way, suggest it
- b. If someone else suggests a better way to you, consider it
- c. We exist to nurture innovators and support those who take informed risks in the interests of children

5. Forgive



- a. We all make mistakes
- b. Admit them, learn from them and move on

6. Make a difference



- a. Making the world a better place starts with you
- b. Model the behaviour that you would like to see from others

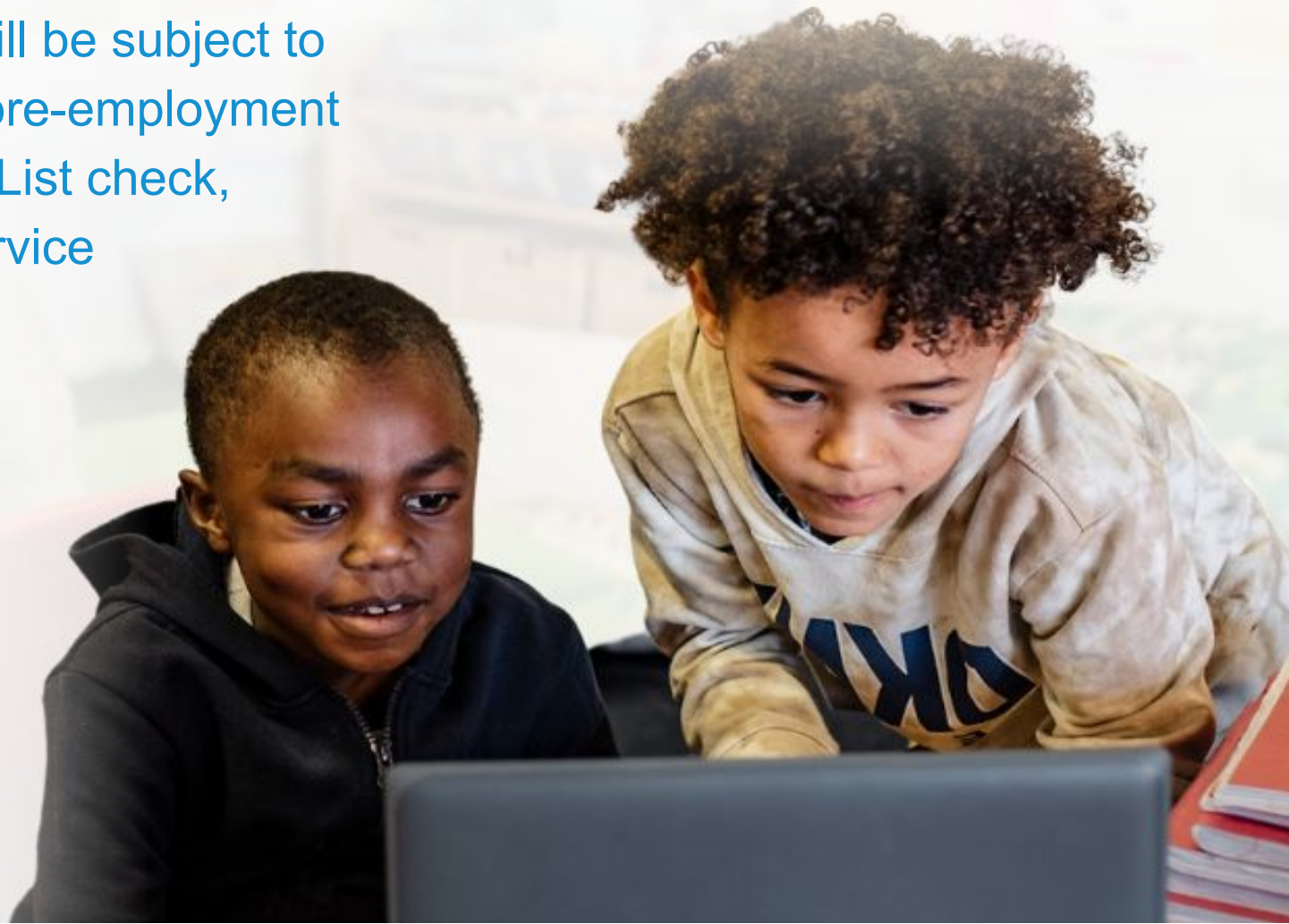


Safeguarding checks

We are committed to safeguarding and promoting the welfare of children and young people. All staff and volunteers are expected to share this commitment and behave in a way which reflects this.

Appointment to this post will be subject to satisfactory safeguarding pre-employment checks including a Barred List check, Disclosure and Barring Service check, and references.

Please note, it is a criminal offence to apply for this post of employment if you are barred from working with children and young people.



How to Apply

We hope that the information provided is useful and informative. Further details can be found via our website at www.elliottfoundation.co.uk.

If you wish to arrange an informal discussion in relation to the Trust and/or the specific role, please do not hesitate to contact Simon Pink via email at Simon.Pink@elliottfoundation.co.uk

Please submit an [application form](#) and covering letter to Rida Begum via email at recruitment@elliottfoundation.co.uk

Closing Date: 9am, Monday 29th June 2026

Interview Dates: Tuesday 7th July 2026



Job Description:

Purpose of the Role

- Bring Joy through Food: Elevate the standard and presentation of every meal, turning the school dining hall into a vibrant space of discovery and delight.
- Raise the Professional Calibre: Upskill, mentor, and professionally develop regional kitchen teams to build a culture of culinary pride.
- Educate for Life: Empower children to leave the Trust with a lifelong love of wholesome food, a diverse palate, and the practical skills to cook essential meals.
- Drive Strategic Innovation: Lead the regional culinary vision, balancing creative scratch-cooking and local sourcing with rigorous cost control.

General Responsibilities

- Model Trust Values: Uphold and actively champion TEFAT's core beliefs of putting children first, being safe, kind, open, and collaborative.
- Uncompromising Safety: Enforce absolute compliance with safeguarding, food safety, data protection, and allergy protections (Natasha's and Benedict's Law).
- Cultivate Inclusive Spaces: Celebrate diversity by ensuring menus reflect and honor the rich cultural heritages of our school communities.
- Professional Excellence: Maintain highest standards of conduct, demonstrating mutual respect, courteous collaboration, and professional leadership across all sites.
- Balancing the books: Ensure that the total costs of the catering service at each school does not exceed the DfE, Mayoral and parental funding received.
- Stewardship: Proactively identify and implement operational practices that minimize environmental impact across all sites—championing carbon reduction, the total elimination of single-use plastics, and localised ethical sourcing in strict alignment with the Trust's ethos.

Job Description:

Specific Responsibilities

Culinary Leadership & Quality Standards

- Inspire and lead kitchen teams in the preparation of fresh, healthy food that imparts a passion for quality.
- Implement a culture of scratch cooking using raw, seasonal ingredients.
- Curate high-street quality seasonal food journeys in accordance with mandatory School Food Standards.
- Utilise opportunities from deliveries of Community Boxes and other charitable partnerships to incorporate revised menus, still in line with School Food Standards and also support families to use new ingredients.
- Ensure all meals are presented and served in an attractive, professional way that promotes communal, family style dining.
- Understand and cater for special dietary, medical, and cultural requirements, ensuring 100% inclusivity.
- Open children's minds through broadening their palates and foster a curiosity about the world around them.
- Help promote school lunches and uptake through taster days, parent events, newsletters, theme days and other events and methods.

Management & Team Development

- Line-manage school chefs and grow their culinary skills to support a rich and diverse food experience.
- Oversee a training programme for all regional kitchen staff, including the strategic use of culinary apprenticeships.
- Identify and nurture the Chefs of the Future by turning local kitchen staff into specialised Chef Educators by developing a Trust wide training programme.
- Identify and nurture internal talent, supporting career progression within the Trust.
- Ensure your own continuous professional development, seeking active opportunities for innovative and effective practice.
- Work with Head Chefs to build a resilient relief talent pool and ensure service continuity.
- Explore opportunities for centralising some non time sensitive batch cooking to improve efficiency.
- Liaise with other Executive Chef Educators in other regions to share good practice and ideas, and develop supplier relations.

Job Description:

Specific Responsibilities

Curriculum & Educational Integration

- Develop a structure for cooking lessons that aligns with the Trust's well established and integrated Green Curriculum and sustainability aims.
- Deliver hands-on cooking lessons to pupils, fostering a "whole school food culture" where the dining hall is an extension of the classroom. You are not just delivering lessons but inspiring the next generation of food citizens.
- Connect kitchens to their local communities by designing menus in which all children can recognise their own cultures.
- Support our schools' emphasis on pupils' health and well-being. Lead and support on projects such as growing food on site, seasonal food calendars and recycling projects.

Financial & Operational Management

- Manage a team responsible for up to 10 kitchens within an operational budget dictated by current, challenging levels of funding from the Government, the London Mayor (in London) and parental contributions (outside London).
- Work with the Head Chefs to support financial and administrative tasks associated with ordering food and sundries, including ensuring all recipes are costed.
- Ensure that meals are served in a timely manner to minimise the risk of overrunning the set lunch times in each school.
- Manage supply chains and menus to minimise food waste and optimise satisfaction. You have the mandate to build direct local supply chains and work with regional producers, moving away from generic national wholesalers where appropriate.
- Regularly review and negotiate with suppliers to ensure the best price for food and sundry purchases.
- Ensure stock takes are carried out on a monthly basis and on request.
- Support income generation.

Job Description:

Specific Responsibilities

Health, Safety & Compliance

- Ensure absolute compliance with food hygiene, Environmental Health, and allergen standards (Natasha's Law and Benedict's Law (the requirement for written allergen information for non-prepacked foods).
- Ensure that accurate records of all of the legally defined allergens are kept and available for customers to view if required.
- Maintain accurate records of all legally defined allergens and special dietary requirements.
- Target and maintain 5-star EHO ratings in all kitchens, ensuring cleaning schedules are carried out.
- Ensure all kitchen equipment is maintained and security of supplies is managed effectively.

Job Description:

Key Relationships:

- School Principals
- Chief Executive Officer
- Green Curriculum & Sustainability Lead
- Trust Finance Director
- Chefs in Schools
- Trust Regional Directors
- Trust Estates Director
- Key Suppliers

Notes:

- This job description will be updated and amended from time to time in accordance with the changing needs of TEFAT. The duties of this post may vary from time to time without changing the general character of the post or level of responsibility entailed;
- The responsibilities are subject to the general duties and responsibilities contained in the Statement of Conditions of Employment; and
- Recruitment and induction practices to safeguard and promote the welfare of children and/or vulnerable adults apply to this post in addition to the requirement to obtain a satisfactory Barred List and enhanced Disclosure and Barring Service (DBS) check

Person Specification:

	Essential	Desirable
Education and Qualifications		
Professional Cookery Qualification (e.g., NVQ Level 3/4, City & Guilds, or equivalent elite professional kitchen experience)	x	
Degree in Culinary Arts, Hospitality Management, or Food Science/Nutrition		x
Level 3 or 4 Award in Food Safety in Catering	x	
Certified up-to-date training in allergen management	x	
Knowledge and Experience		
Extensive experience as a Head Chef or Senior Culinary Lead running high-volume, quality-driven production environments. Proven track record of designing innovative, high-street quality seasonal menus centered entirely on scratch cooking.	x	
Experience operating across a multi-site catering portfolio or managing a regional cluster of up to 10 kitchens. Prior experience within school food service or public sector catering frameworks		x
Proven experience line-managing kitchen teams, growing staff skills, managing rotas, and cultivating internal talent pools.	x	
Strong financial acumen with deep experience managing strict operational budgets, costing recipes, and controlling waste. Proven experience negotiating with suppliers to maintain cost efficiency without compromising ingredient integrity.	x	
Demonstrated experience delivering interactive cooking lessons, food workshops, or taster days directly to children and families. Experience of launching out-of-hours or community-facing food programmes.		x
Comprehensive operational knowledge of Environmental Health standards, implementing cleaning schedules, and digital allergen record-keeping.	x	

Person Specification:

Professional Skills		
	Essential	Desirable
Mastery of advanced, classical, and modern culinary techniques to comfortably direct a predominantly scratch-cooking operation, whilst working within challenging financial constraints	X	
Proven ability to inspire, upskill, and professionally develop kitchen teams of varying initial skill levels	X	
Ability to confidently translate culinary expertise into engaging, age-appropriate cookery workshops and interactive demonstrations	X	
Ability to prioritise effectively and manage conflicting demands effectively	X	
Personal Qualities		
Deeply mission-driven, with a genuine passion for improving child welfare, tackling food poverty, and closing the health disadvantage gap.	X	
Highly resilient, solution-focused, and calm under the unique operational pressures of managing a multi-site regional cluster.	X	
Uncompromising commitment to safeguarding, child protection, and medical safety	X	
Significant personal presence and demonstrable experience in successfully building, leading and managing teams and strategies	X	
A proven ability to think strategically and deliver operationally	X	
Able to self reflect and ask for help when needed	X	
Flexible and resilient under pressure	X	
Ability to travel regionally to all academies	X	