



## JOB DESCRIPTION

**Job title:** School Chef Educator - Pilot Project  
**Reports to:** Trust Operations Lead  
**Grade:** NJC Torbay Grade I - Scale point 28 £36,648 – 31 £39,186 (Actual Salary £19,927.20 - £21,301.13)  
**Duration:** Fixed term for one year (1 year pilot)  
**Location** 3 sites with high level of disadvantage (St Gabriel's in Exeter, Torre in Torbay and Totnes St John's) – Base location Totnes St John's  
38 weeks per year, term time only – 3 days per week (24 hours)

All our teams within the Academies for Character and Excellence promote the Trust's mission of 'Achieving Excellence through cultivating character, sharing talents and pursuing innovation'. This mission is underpinned by our values of *uncompromising excellence, integrity, community, collaboration* and *equity*. The Trust's curriculum is based on three core beliefs of *academic excellence, character education* and *learning to learn*. Our vision is for our children to experience a transformative education so that they can make a positive difference to themselves, others and the world around them.

### Main Purpose of Post

The School Chef Educator will be responsible for leading a transformative pilot project aimed at enhancing the food culture and nutrition education in schools with significant disadvantage. The role involves hands-on cooking, curriculum development, and community engagement to promote healthy eating habits and culinary skills among pupils.

### Pilot Study Focus - What we want to achieve in the pilot:

Focussing and working with 3 primary schools (St Gabriel's, Torre and Totnes St John's) that have been chosen due to the highest level of disadvantage, the pilot will involve transforming lives of disadvantaged pupils and making a difference to our school community through:

- Working with teachers to enhance food education
- Inspiring pupils to make healthy choices
- Empowering kitchen chefs
- Supporting families to help their children eat more healthily

If this pilot is successful there will be an opportunity to progress to a permanent role. The timeframe of the pilot and focus allows the Trust to assess the viability of the larger project before committing the necessary resources and time. Through this pilot we aim to empower a School Chef Educator to make a significant impact on the health and well-being of our pupils in disadvantaged areas.

### Key Responsibilities:

- Develop and Implement a Pilot Program: Design and execute a pilot program, within an agreed budget, that integrates cooking and nutrition education into the school curriculum across three disadvantaged sites.
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- Culinary Education: Teach pupils practical cooking skills, food safety, and the importance of nutrition, leveraging the school's resources to create engaging learning experiences. Support teachers with food education.
- Menu Planning and Menu development: Support the Catering Lead in the creation of nutritious, appealing menus that meet the School Food Standards, focusing on fresh and locally sourced ingredients.
- Community Engagement: Work with local communities to source ingredients, involve pupils in food production (e.g., school gardens), and educate families about healthy food choices.
- Training and Development: Support the Catering Lead in providing ongoing training and support to kitchen staff, promoting professional growth and a shared vision for school food culture.
- Evaluation and Reporting: Monitor the progress of the pilot, evaluate its impact on pupil health and engagement, and report findings to the Executive team for potential program expansion.

**Skills required:**

- Proven experience as a chef with a passion for educational initiatives.
- Strong leadership and project management skills.
- Ability to deliver quality outcomes within a set budget.
- Ability to work collaboratively with school staff, pupils, and the community.
- Knowledge of nutrition and experience in menu planning that complies with dietary standards.
- Excellent communication and teaching abilities.

**Desired Outcomes:**

- Improved pupil engagement with healthy eating and cooking.
- A sustainable model for integrating food education into the school curriculum.
- Positive changes in the food culture within disadvantaged school communities.

**General responsibilities**

- Be aware and comply with policies and procedures relating to child protection, health, safety, security and confidentiality, reporting all concerns to an appropriate person.
- Contribute to the overall ethos and aims of the Trust
- Appreciate and support the role of other professionals
- Attend relevant meetings as required
- Participate in training and other learning activities and performance development as required
- Comply with health and safety policies and procedures at all times
- Treat all users of the school with courtesy and consideration
- Present a positive personal image, contributing to a welcoming school environment that supports equal opportunities

**Whole Trust commitment**

- To demonstrate a commitment to the full life of the Trust
- To take an active part in the Trusts involvement with the wider community
- To ensure the children's safety at all times.