



School Sous Chef (Daily Kitchen Lead)

Rotherfield Primary School

Welcome and information about the Federation

Dear future Sous Chef

I am delighted that you are interested in joining the team here at Rotherfield as the Sous Chef. This is a really exciting time for the school as we have moved away from a catering contract model and bought food provision under the school's control. The current post holder has been promoted to the Head Chef role across both schools so you will have Tiago's support to settle in and the support of the charity Chefs in School.

We have the following food vision for both schools and need someone like you who can lead the Rotherfield kitchen day to day, while our Head Chef works to develop the provision across both our schools.

Longer term our Head Chef will be working to improve our food education model on both schools, and we need a reliable and committed Sous Chef to ensure the quality of food day to day at Rotherfield is of excellent quality for the children.

Our Food Vision

We want food at both schools to be a central and important part of our whole school educational offer. We would like food linked to the curriculum, and topics we are learning, where possible. We want food staff to be part of the school, and part of the ethos of giving our children the best. As with educational staff, we will expect food-based school staff to perform in line with the school values and ethos.

We want children, staff and parents to have a say in the menu offer, and for children to learn about food and nutrition through a healthy school food offer. We want pupils to know about where food comes from, food names, and try new foods in a nurturing environment. We want food to be cooked from scratch, locally sourced, seasonal, and as ethical as possible.

We want children in our schools to:

- *All have the school meal*
- * LOVE the menu- which reflects what they want to eat, whilst educating them sensitively about new foods*
- * Know all the kitchen team by name, be excited to see them, and not scared to ask for more, less or what they want*
- *Have kitchen staff who listen to what they would like (Food council) and plan fun, nutritious, cooked from scratch menus*
- *A dining experience which ensures they can talk, share food and know what they are eating (labels, education)*
- *Have a high-quality breakfast and after school offer which compliments the school day offer*
- *Develop the food cultures of the schools to ensure pupils understand the journey of food from farm to fork, how food reflects cultures, understanding nutrition and health*

We are looking for someone who wants to develop the provision at Rotherfield to be high quality and to fit our food vision. We want a team leader who will muck in, inspire their team and not be afraid to get their hands dirty! Making kids meals is a team sport. We can offer term time only working to suit family commitments, with a generous local government pension (around 22% employer contribution).

This pack provides some more detailed information and will hopefully give you a good insight into our ethos. Both schools are happy, and dynamic with high expectations of our pupils. We serve a diverse, inner London community and work with a wide range of partners.

We need staff who will thrive on a challenge, enjoy working as a team and who will not be scared of trying new ways of doing things. **To work in either school, you will need to be passionate about improving the life chances of pupils and their families. For our children an excellent holistic education, and enriching activities will make a defining difference in their lives- and it essential that we recruit staff who share our commitment.**

You will find both schools to have a friendly and committed staff who really believe in our children and their ability to positively affect children's lives. You can expect from us a school committed to your professional learning, and a supportive leadership team.

If you wish to have an informal chat on phone, or via video call, or a visit to either school setting to talk with Tiago, Head Chef or myself, please contact us via the school office.

Abi
Abi Misselbrook-Lovejoy
Executive Headteacher



School Sous Chef

We are looking for a School Sous Chef to join us ASAP.

- The role of Sous Chef will have a major impact on the children's lives through ensuring that children get a high-quality food offering throughout the day at school and learn about nutrition which will set them up for life.
- We want candidates who want to make our food vision come to life!
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Sous Chef - Rotherfield

We want you if you can...

- Lead on developing, implementing, and continuously improving the food vision for Rotherfield Primary School working closely with Senior Leadership Team, Head Chef and the kitchen team.
- Manage the kitchen day to day with the Support of our Head Chef, Tiago, who will lead across both schools.
- Ensure Rotherfield children get a cooked from scratch, fantastic meal offer for breakfast, lunch and supper through working with and leading the kitchen team.
- Salary: NJC scale 4 points 8 to 11, approximately £25,883 - £27,082. Actual salary dependent on continuous service and is subject to inflationary increase: 35 hours per week, term time only. As an Islington employee the school pays into the Local Government Pension Scheme at around 25% of your salary- an excellent benefit for staff. Therefore total salary package is £32,353 to £33, 852 (pension included in illustrated amount) Approximate working hours will be 7.30am to 3.00pm.
- Please apply online at www.islington.gov.uk/jobs. If you need any assistance, please contact HR Officer – hanjum@newingtongreen.co.uk
- **Closing date for applications: Monday 24th February 2025** the advert closes. **BUT PLEASE APPLY ASAP, and we will get you in for an interview! We reserve the right to interview and appoint before the closing date if a suitable candidate is found. Feeding children well cannot wait!**
- ***Newington Green and Rotherfield Primary Schools are committed to safeguarding and promoting the welfare of children and young people, and expect all staff and volunteers to share this commitment. An enhanced DBS (Disclosure and Barring Service) with barred list check will be required as well as online checks and other safeguarding clearances. Also, if this post is likely to come under the requirements of the Childcare (Disqualification) 2009 Regulations and the successful applicant will be required to declare.***

The Growth Learning Collective

The **Growth**
Learning **Collective**

A community of learners

Over the last 6 months our board has consulted with staff, parents and the community, about developing our Federation. As part of this work, we have developed our vision and just renamed our Federation. Do these values chime with you? This could be just the place for your next career step!

We believe by working together we can achieve more than working as stand-alone schools. We are welcoming and inclusive schools at the heart of their individual communities. We are committed to providing a safe, healthy and happy environment for children, staff and parents.

These are our core aims for our schools:

- ***A broad and diverse curriculum offer, with enriching experiences***
- ***High academic outcomes for all pupils with an emphasis on fundamental knowledge and skills***
- ***That all children meet their full potential through a nurturing ethos***



Rotherfield Primary School

<http://www.rotherfieldprimaryschool.co.uk/>

Rotherfield is a vibrant, two form entry school, with Nursery, serving a diverse community in Islington. Rotherfield is situated just off Essex Road in Islington, with good transport links.

Rotherfield is a four storey Victorian building. In the corner of our playground, we have kitchen garden beds and fruit trees making our fabulous 'edible garden'. The school has refurbished its EYFS playground, all classrooms, and hall spaces and also gets to use some greenspace land opposite the school as an extra playground and outside learning space.

The school has approximately 64% free school meals entitlement and over 25 languages spoken as first languages in the homes of its pupils. We run an 'Out and About' programme which means pupils do about 36 visits throughout their schooling with us to enhance their wider learning and cultural opportunities (ballet, opera, canoeing, zoo, national museums etc)

We were rated good at our last inspection and are working hard to continuously improve. Rotherfield has an established partnership with another Islington School (Newington Green). The Governing Board Federated in July 2022, following 5 years of working together. Our Executive Head works across both schools, and we work closely in partnership with 21 other Islington Schools through a collaborative network called Futurezone. We love working together to improve things for our children!

<http://futurezone.org.uk/>

We have the following staff working across both schools: Music Specialist, Premises Manager, Spanish Specialist, Business Manager, Executive Head, Head Chef, Data Officer, HR officer, Finance Officer and a Computing Specialist.

We run wrap around care from 7.45am to 6.30pm and have a range of enrichment clubs for pupils to attend.

Our classes have bespoke storage, new furniture and upgraded IT capacity. We have a specialist storage area for teaching resources and staff work area where they can plan and be near resources to select them for lessons. We are also lucky to benefit from a computing space and an art/music studio! We have further plans to develop our playground and children's toilets soon.

The very best way to find out if Rotherfield is right for you is to come and visit us! This will give you a real sense of what it would be like to work here.



Sous Chef Job description

- Post Title: Sous Chef**
- Grade: NJC scale 4 points 8 - 11**
- Reporting to: Head Chef**

PURPOSE OF THE POST:

- To motivate and lead a team to serve fresh interesting and nutritious school meals.
- To manage the team day to day following school procedures and policies
- To make meals within budget and which meet Government and the Schools standards at all times.
- To assist in developing a food and cookery curriculum for the school, working on highly aspirational food related projects for the school.
- To maintain high standards of cleanliness and hygiene in the kitchen area.
- To undertake day to day supervision of the kitchen team, supported by the Executive Chef

Main duties and responsibilities:

- Prepare fresh fish, fresh meat, bake fresh breads and pastries.
- Prepare meals in accordance with an agreed seasonal 2-week menu cycle and change.
- Prepare menu in accordance with the school food standards allowing for allergen issues.
- Ensure full adherence to recipes, food presentation standards and portion control.
- Ensure team actively engage with pupils on service- encouraging them to try new foods, praising them and fostering a positive food culture
- Have a working knowledge of multiple cooking methods and an understanding of correct cooking procedures such as blanching, and refreshing, searing, grilling and steaming

- Undertake weekly menu planning ensuring that there is variety in the chosen meals and portion control.
- Prepare meals to meet specific dietary and cultural requirements.
- Ensure freezer and fridge temperatures logs are maintained on a daily basis.
- Be responsible for monitoring of food hygiene and safety measures.
- Check supplier delivery notes against orders and report discrepancies.
- Undertake stock taking monthly maintaining food stock levels and checking of dates.
- Order groceries monthly and other supplies according to the menu.
- Maintain a weekly and monthly cleaning regime for all the kitchen equipment.
- Take part in meetings and training organised and lead training where required, with support
- Check and monitor stock in the kitchen and report excess food items.
- Work as part of a team to deliver the best for pupils, which may include setting up the dining area, covering colleague's duties etc to make sure service is smooth

General requirements

- Take part in the school's performance management system.
- Enhanced DBS Check.
- Strong commitment to furthering equalities in both service delivery and employment practice.
- You must promote and safeguard the welfare of children, young and vulnerable people that you are responsible for or come into contact with.
- Ability to adhere to staff expectations and policies across the school
- Ability to communicate effectively with pupils and staff, creating a culture of teamwork
- Ability to use technology to communicate with staff/colleagues

This is a description of the main duties and responsibilities of the post at the date of production. The duties may change over time as requirements and circumstances change. The person in the post may also have to carry out other duties as may be necessary from time to time.

Sous Chef Personal Specification

Qualifications

1.	Level 2 certificate in food Hygiene.
2.	NVQ in food preparation and cooking.

Experience

3.	Experience of catering.
4.	Previously managed, assisted or deputised own unit.
5.	Experience of leading a team and training them in basic kitchen skills.

Knowledge

6.	Good foundation and higher-level knowledge of food preparation methods including: balancing meals, portioning, stock rotation and ordering.
7.	Strong knowledge of baking.
8.	Ability to cook to a high standard across multiple disciplines.
9.	Interest in cuisine and furthering knowledge of food.

Skills

10.	Ability to read and implement instructions, such as Health & Safety and Food Hygiene regulations.
11.	Ability to create and help implement interesting and healthy menus.
12.	Able to use and clean machinery and light equipment.
13.	Demonstrate a willingness and enthusiasm for training and progression.

14.	Able to encourage children to select a balanced meal.
15.	Able to communicate with all kitchen, school staff and pupils.
16.	Able to train staff in basic kitchen skills.
17.	Able to plan and run cooking classes and impart knowledge and skills.
18.	Able to work on own and within a team.
19.	Able to help lead and motivate staff.
20.	Display a commitment to the Council's equalities policies.
21.	Display and maintain a high standard of personal hygiene.
22.	Work effectively in a busy and hectic environment.

How to apply

Application Deadline

This advert will close midnight on the Monday 24th February 2025. Candidates who wish to visit, we can host visits before and after shortlisting. Please contact the school office.

Interviews/Selection dates: **Please apply as soon as possible and we will get you in for interview! We reserve the right to interview and appoint before the closing date if a suitable candidate is found.**

Please apply online at [Islington Council](#) jobs.

Completing your application

Please read the job description and person specification carefully. You should demonstrate on your application how you meet the requirements of the post according to your qualifications, skills, abilities and experiences. Please ensure to address each criteria of the person specification as this will be used to assess your suitability for the post.

Guidance notes on how to apply for a job within schools and the policy on the recruitment employment of ex-offenders are available as attachment within the online job listing. Please refer to those before submitting your application.

Shortlisting and selection procedure

The shortlisting and selection will be made by a panel of senior leaders. Shortlisted candidates will be notified immediately after shortlisting has taken place and will be provided with further information on the selection process.

Please would all applicants ensure that their preferred means of urgent contact (phone, mobile phone or e-mail) are clearly identifiable from the application form, so that your confidentiality is maintained.

References

Candidates are advised that references will be taken up during the shortlisting process. Candidates are asked to ensure that their referees are warned of the need to respond within the timescale set. In all cases at least two professional references are required.

The post will be offered subject to satisfactory completion of pre-employment checks.

Safeguarding children

Prior to appointment, formal checks will be made in accordance with the current statutory requirements relating to child protection.



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Email: admin@rotherfield.islington.sch.uk www.rotherfield.islington.sch.uk

Web: [Home](#) | [Rotherfield Primary School London](#)

Executive Headteacher: Abi Misselbrook-Lovejoy

Head of School: Nia Silverwood

