

Position: School Cook

Location: Ripplevale School and College, Rochester

Contract Type: Permanent

Start Date: As soon as possible

Salary: £19,609

Are you a Chef or Cook looking for a new challenge?

Want daytime hours Monday to Friday?

Want work within School hours?

This is the School Cook role you need.

You'll need to have experience of cooking in a commercial or professional kitchen, with knowledge and experience of catering for between 60 to 200 people.

You'll be responsible for:

- Preparing innovative and healthy menu suitable for the needs of our students
- Ordering/stock rotation/stocks/cost control
- Adhering to all food safety standards
- Catering for allergens and dietary requirements
- Helping to manage catering students
- Delegating small tasks serving and greeting students
- Completing food temp and cleaning schedules
- You'll need an enhanced DBS (if you don't already have one), Food Hygiene Certificate and be up to date with all statutory food safety training.

Ripplevale School Rochester is an independent specialist provision for students aged six to 25 years, who have been diagnosed with various needs. These may include Autism Spectrum Disorder, dyslexia, speech, language and communication difficulties, DCD, sensory, social, emotional and other learning difficulties along with high levels of Anxiety.

Applicants are strongly advised to apply early for this post as we reserve the right to close a vacancy prior to the closing date if a high number of applications have been received.

Ripplevale School and College is committed to safeguarding and promoting the welfare of children and young people, and expects all staff and volunteers to share this commitment. This role is subject to the relevant Safeguarding checks which will include a Social Media and Enhanced DBS check.