

Job Description

Job Title: Nursery Chef

Job Type: Full time

Ideal experience:

Chef: minimum 6 months

Qualifications – A minimum of Level 2 in food safety

Job Type: Full-time

Salary: £18,000.00 /year

We are looking for a Chef with a natural warm personality, who demonstrates flexibility, able to work independently and have an understanding of the nutritional needs of children. They need to have good organisation skills, good communication, as well as high standard of personal hygiene, cleanliness and appearance. They will be expected to hold at least a Level 2 Food and Hygiene certificate and previous experience of working in a nursery.

The Chef is to organise, prepare and cook a healthy, balanced diet for children aged 3 months to 5 years in accordance with the nursery menus. They will be responsible for providing the freshly prepared meals for a maximum of 70 children in our care. The Chef will take into daily consideration those children who have special dietary requirements and prepare a suitable alternative. They will also prepare a suitably balanced rotating menu, taking into account dietary and cultural requirements of the children.

They will also be totally responsible for the safe and hygienic management of the nursery kitchen by ensuring high standards of hygiene and that health and safety is maintained in the kitchen at all times.

The position is Monday-Friday, 40 hours per week, 8.00am to 5.00pm.

28 days holiday including Bank holidays

The nursery is open 51 weeks per year.

Salary £18,000 per annum

Main Duties:

- To provide balanced and nutritional meals for all children attending the nursery, including providing separate meals for children with specific dietary requirement.
- To adhere to the Policies & Procedures of the Nursery and compliance with the Chartered Institute of Environmental Health-Food Safety, Health and Safety and within the guidelines of Ofsted.
- To ensure that all relevant records are kept in line with Health and Safety and Food Hygiene to satisfy the Environmental Health Department.
- To prepare and serve meals appropriate for special diets using allergy reports and liaising with childcare team and carers as required.

- To Liaise with childcare team with regard to food required for children's activities and special events in the nursery. To work as part of a team and contribute positively to that staff team.
- To ensure that hygiene and cleanliness within the kitchen is of the highest standard in accordance with Environmental Health requirements and legislation
- To ensure that all foods are ready at the specified time and correctly served, making sure that the correct food is served to children with known allergies.
- To ensure systems for stock rotation are implemented. Ordering stock in line with requirements. Maintaining correct stock levels, ensuring stock rotation and ensuring all stock is clearly labelled to include expiry dates.
- To ensure appropriate work wear is worn and guidelines with regard to food handling on a personal level are adhered to.
- Washing up after snacks and meals
- Ensuring the daily thorough cleaning of nursery kitchen including equipment such as microwaves, fridges and cupboards
- To go about your duties with a positive and enthusiastic attitude - to be confident, hardworking and conscientious, and at all times promote good practice.
- To promote at all times good relations between staff members, parents and children, and at all times promote the good name and ethos of the Nursery.
- To cover any other reasonable responsibilities as appropriate, at the request of the Nursery Manager
- Good time management is essential along with a positive and motivated attitude and adaptability

Monkey Puzzle Day Nursery is committed to safeguarding children and young people. All staff are subject to a satisfactory Disclosure and Barring Service (DBS) check. It is advantageous that applicants are on the DBS update service, if not then you will be required to apply for a new DBS and we encourage you to sign up to the update service.