



# Chef

**Location:** Our Place Group, The Orchard, Bransford, WR6 5JE

**Salary:** £9.25 per hour.

**Hours per Week:** 30 hours. Monday, Tuesday & Saturday – 09:00- 19:00.

## **About Us:**

Our Place Group consists of The Orchard @ Our Place, Our Place Schools and Lakeside @ Our Place. All are located on beautiful rural setting in Bransford, just 5 minutes from Malvern and close to the A44

The Orchard @ Our Place provides residential accommodation for children and young people up to the age of 16 with learning difficulties and challenging behaviours. Our Place School is a bespoke education facility that is focused on providing individual educational requirements for our residents. Our teams are committed to providing the best quality of care and support to children and young People enabling them to reach their full potential.

Lakeside @ Our Place has been purpose built to provide young people with residential accommodation for young people age 16+ of mixed gender with the purpose of independence and are supported by a team with a wealth of experience within the sector. Our Ethos at Lakeside is to enable young people to develop independence skills to strive to meet their full potential, with a person-centred approach.

Our vision is to be the provider of choice for 'whole life care' services offering all the young people that reside with us a bespoke package of care and education, and the opportunity to fulfil their potential in a safe and secure environment.

We aim to provide our people with a great place to work, where they feel valued by listening, developing and rewarding them.

## **Job Description:**

The Chef at Our Place Group will be responsible for the daily cooking and ensure the delivery of a first-class catering service to our young people. They will strive for the highest quality and provide our young people with a nutritious and balanced diet and cater to their specialised dietary requirements. They will maintain the highest standard of cleanliness, safety and compliance with hygiene regulations.

The Chef's accountabilities will include but are not limited to: -

- Following guidelines on nutrition and health eating and encompassing all dietary requirements of young people.
- Ordering food and monitoring and managing supplies and developing a good relationship with food suppliers.
- Supervising the work of Kitchen Assistants including allocation of duties.
- Comply with all relevant food safety legislation and ensuring safety levels are maintained within all in the kitchen areas.



### **Skills Required:**

- The ability to lead a team inspiring and enthusing people to make things happen.
- A passion for working with people and providing person-centred care.
- Strong communication skills.
- Strong organisational skills.
- Good standards of hygiene.
- Organises and methodical.
- Good time management.

### **Work Experience & Knowledge:**

- Experience of catering. (essential)
- Supervising a catering team. (essential)
- Experience of working within a residential setting. (desirable)
- Experience of working with people with severe learning difficulties and or challenging behaviours. (desirable)
- An understanding of Safeguarding issues. (desirable)
- Knowledge of healthy eating and nutrition and creating related menus on a similar scale. (essential)
- Experience of meeting the needs of a wide range of dietary requirements whilst still producing nutritionally balanced meals. (essential)
- A clear understanding of the legal regulations involved in storing, cooking and serving food. (essential)
- A clear understanding of the legal regulations relating to recording good hygiene procedures within the kitchen. (essential)

### **Qualifications:**

- Level 1 or 2 Certificate in Food Preparation and Cooking. (essential)
- Level 2 Award in Food Safety in Catering (often known as a food hygiene certificate). (essential)
- Previous experience in running a school kitchen or catering service. (desirable)
- Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking/Kitchen Services). (desirable)
- Level 3 Award in Supervising Food Safety in Catering. (desirable)



### **What We Offer:**

We offer an attractive range of benefits including: -

- Long service incentives.
- Generous annual leave.
- Nest pension scheme.
- Subsidised dining room.
- Staff events.
- Employee assistance programme.
- Refer a friend scheme.
- Fully paid induction training.
- Ongoing training & support.
- Career progression opportunities.
- Onsite parking.
- Paid Breaks

### **Your Application**

During the application process we'll keep in touch every step of the way. We know how big a decision it is for you to apply for a job. Once you do, we'll work hard to keep you up to speed on how your application is progressing. With your help, we can make your application as quick and smooth as possible - **Due to the Covid-19 pandemic all interviews will be arranged via video calls.**

**Our Place Group is fully committed to safeguarding and promoting the welfare of children, young people and adults and expects all staff to share this commitment. An enhanced DBS will be required for the successful candidate, there will also be a requirement to subscribe and continue to subscribe to the DBS Update Service.**

**Pre employment checks will be carried out by Our Place Group in accordance with Safeguarding Children and Safer Recruitment in Education legislation. There is also a requirement for 2 satisfactory references with one being from the candidates current or most recent employer.**

**For more information about this or any of our current vacancies please email: - [careers@ourplacegroup.com](mailto:careers@ourplacegroup.com)**