Nursery Chef

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Description of Role and Responsibilities

SAFEGUARDING STATEMENT
“ We are committed to safeguarding and promoting the welfare of children and young people and expect all staff, contractors and volunteers to share this commitment ”.
(Lewis Wood, Proprietor)

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<th>Date Last Updated</th>
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<td>Jan 2016</td>
<td>Lewis Wood, Croner Law</td>
<td>Next review - on-going</td>
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LOCATION: The Wishing Tree Nursery, 14 Carden Avenue, Brighton, East Sussex, BN1 8NA.

ACCOUNTABLE TO: Nursery Managers

JOB PURPOSE: To order, prepare and serve nutritionally balanced meals for all attending the nursery.

MAIN DUTIES:

1. To prepare and cook nutritionally balanced meals appropriate for under-fives in accordance with the nursery’s nutritional guidance for the under-fives.

2. To contribute ideas to menu planning ensuring the children receive a healthy nutritionally balanced, multi-cultural diet.

3. To maintain a safe, clean and healthy kitchen environment

4. To regulate kitchen stock control and collate food purchasing orders as appropriate.

5. To maintain accurate records regarding temperature controls etc.

6. To meet health and safety and environmental health requirements at all times.

7. To liaise with nursery staff regarding children’s specific dietary requirements.

8. To contribute to and attend his/her staff appraisal.

9. To attend any training events or staff/team meetings as identified by the Nursery Managers.

10. To ensure adherence to nursery’s code of practice on confidentiality.

11. To keep up to date with current good practice.

This job description is not an exhaustive list of duties and the post holder will be required to undertake any other reasonable duties discussed and directed by the Nursery Managers.

PERSON SPECIFICATION

Essential Criteria:

1. A current Food Hygiene Certificate.

2. A current First Aid Certificate.

3. An awareness of food allergies.

4. Proven experience and ability to organise, plan and cook nutritionally balanced meals for babies and small children who have different dietary needs.
5. Knowledge and awareness of Health and Safety issues including COSHH.

6. The ability to use food preparation equipment and ensure the economic use of materials, equipment and energy.

7. The ability to order correct amounts of food and control kitchen stock.

8. Ability to work as part of a team and own initiative.

9. Ability to manage own time and prioritise tasks.

10. Good customer awareness.

11. Friendly, flexible approach.

12. Commitment to undertaking training and continued professional development.

13. Commitment to equal opportunities.