

Trainee Chef Job Description

The Governors took over responsibility for the catering enterprise at St. Aidan's in July 2001 and have established a new and innovative approach to school catering. In the current recruitment campaign we are looking to appoint a Trainee Chef.

The successful applicant will have an interest in catering and an aptitude to work as part of a hard working team. It is essential that applicants are willing to learn and enthusiastic to pursue catering as a profession. You will be given individualised training on the job and you will be expected to study one day per week at Harrogate College on a modern apprentice course.

Other tasks will include servery work, till work and general catering tasks.

The Catering Manager, Mr Trevor Whitehead is a highly qualified chef who has led the existing staff to provide menus, which are unique in schools. There is a genuine attempt to provide nutritional meals and great emphasis is placed on high quality preparation and presentation.

As a result our existing staff are a dedicated and very hard working team. We intend to appoint enthusiastic and hard working staff who will enjoy working in a school environment and who would like to be part of a new enterprise.

We offer:

- Flexible working hours, which vary between 7:00 am – 5:00 pm and are agreed to mutual convenience.
- Uniforms are provided.
- Meals on duty.
- Hourly rate of pay £6.37 (£12,291 p.a)
- Full training.

The school kitchens were totally refurbished during August 2002 and brought up to an industrial standard.

The Catering Enterprise provides an occasional evening service during the year and it is hoped that the Trainee Chef may be available for these functions.

Thank you for your interest and we look forward to receiving your application.

We are very happy to speak directly with you for further information or clarification. Telephone the school reception on 01423 885814

TRAINEE CHEF

Full time (8:00 am – 5:00 pm)

This is an opportunity for a young person who has interest and aspiration to work in the catering industry. Full training including a modern apprentice scheme will be available.

Benefits include, meals on duty, uniforms, hourly rate £5:53 (pay award pending)

This key post will include on site and off site training:

On site training provided by the Catering Manager and Assistant Catering Manager, both of whom are experienced and qualified chefs.

Off site training will be one day per week at Harrogate College on a Modern Apprentice scheme.

Thank you for your interest in this post. **Please apply in writing using the enclosed application form as well as a letter, which should give some detail of your interest in catering.**