

Job Description – Sous Chef

Position: Sous Chef

Salary: Competitive

Hours: 37.5 per week

Overview

At The Totteridge Academy, we provide a high-quality education in a safe, caring, and focused environment. We teach skills and knowledge, enabling our students to become responsible, well-rounded citizens, equipped with the tools to make effective choices for their futures.

A Great opportunity for an experienced Sous chef, to work closely with Head chef, in providing fresh, exciting and nutritious food for the school. Putting a real emphasis on high quality ingredients, with a conscious effort to put health and sustainability, over profit.

With help and expertise from our charitable partners Chefs in Schools, and our onsite farm GROW, we are striving to make bring about positive change on how school meals and food education are provided.

General requirements

- Minimum 2 years' experience at Sous chef Level.
- Restaurant and all catering backgrounds welcome.
- Strong knowledge of different cuisines and cooking methods.
- Comfortable with butchery and fish prep.
- Passionate about food education and sustainability.
- Strong baker.

Main duties and responsibilities:

- Working closely with Head Chef, on menu development and recipes.
- To support and train existing staff members.
- Build and maintain strong relationships with suppliers and partners.
- Prepare meals in accordance with an agreed seasonal menu cycle and change.
- Work in accordance with the school food standards, allowing for any allergen issues.
- Prepare meals to meet specific dietary and cultural requirements.
- Be responsible for monitoring of food hygiene and safety measures.
- Undertake stock taking monthly maintaining food stock levels and checking of dates.
- Maintain a weekly and monthly cleaning regime for all the kitchen equipment.

Management:

- To attend all meetings with Head Chef or other school staff as required.
- To have regular appraisals with Head Chef. To follow all United Learning's policy on Safeguarding of our students.
- To assist head chef in preparing the annual budget, to achieve and maintain the financial targets as agreed with the school in line with the budget.

How to apply:

Please send covering letter and CV to james.fox@tta.org.uk