

Role title: Cook

Department: Childcare

Job family: Customer Service

Job level: Level 4

About the role:

Welcome to childcare with a difference, set up specifically to nurture the next generation of kind, considerate children. The right candidate will play their part in leading that mission, helping to provide a happy and fun-loving environment for children and colleagues to fulfil their potential. If you're passionate, enthusiastic and can role model and inspire people to deliver fantastic experiences for children and their families, we'd love to hear from you.

Feeding our children healthy, nutritionally balanced food is key to the wellbeing of our little ones. From nourished tummies to nurtured minds, we work hard to encourage health and wellbeing right from the start. So, if you're looking for a role where you can say high five to food that's fabulously wholesome and fit for a king, queen, dragon, astronaut, fairy or superhero we'd love to hear from you.

What you'll be doing:

Helping children

- Ensure you meet the needs of all children's special dietary requirements and have strict controls in place to ensure safe delivery of these.
- Prepare fresh nutritious meals daily following the standard menus
- Swiftly address any child protection concerns and ensure they are acted upon immediately and appropriately through early identification, reporting to the designated safeguarding officer

Helping families

- Order and maintain stock control working within a budget set by your Nursery Manager, and where possible source local and organic produce, to support families and children to understand where their food comes from
- Deliver food tasting sessions, to families to promote our menus and encourages healthy choices, and social mealtimes

Helping colleagues

- Support the Nursery Manager by positively contributing to the success to all aspects of the nutritional focus of the Nursery
- Directly line manage the kitchen assistant (if applicable), ensuring they perform their role and provide regular check ins, ensuring they are performing to the best of their abilities and able to deputise in your absence
- Provide expert feedback to the Head Office team on changes you feel are needed in the menu's
- Support the team to enable families to make healthy food choices and education, focussing on how these impact children's growth, development, and future food choices
- Manage the food budget which the Nursery Manager shares with you and be aware of portion control ensuring adequate food quantities for each child.
- Support with catering for family evenings and other nursery events.
- Work together with the nursery team to plant, grow and harvest fruit, vegetables, herbs etc and educate children about where food comes from, making healthy food choices and forming healthy habits
- Ensure accident, incident and risk assessment records are maintained to an acceptable level and monitor the information therein.
- Be involved in any overall nursery activities (including out of working hours activities) e.g., training, monthly staff meetings, parent evenings, fundraising events, volunteering etc.
- Attend meetings and courses relevant to the role which may be outside nursery opening hours.
- To create an environment where everyone plays as a team, can achieve their full potential, are ambassadors of the Little Pioneers culture and values and thrives on feedback

Helping yourself

- Attend chef development days and fully engage with all aspects of actions
- To be big on safety ensuring you keep yourself updated on and i.learn training and keep yourself up to date with all policies and procedures ensuring compliance is always achieved in your room
- Attend a conference once a year with chefs across the estate

Helping Co-op and the wider community

- Read, understand, and adhere to all policies and procedures relevant to working within a nursery.
- Follow the society's policies and procedures, using the Safer Food, Better Business approaches to comply with the Foods Standards Agency.
- Ensure all kitchen and food hygiene paperwork is completed in accordance with Food Standards Agency and Society policies.
- Keep confidential all trading and other sensitive information both within and outside of working addition

- Work within the terms of your contract of employment and adhere to Society policies and procedures
- To use correct cleaning schedules and procedures to ensure the kitchen always complies with Environmental Health which delivers 5 stars at EHO inspection
- To take reasonable care of yourself and others to comply with health and safety guidelines, ensuring that your food preparation adheres to our SOP, and food choking guidance
- To understand the importance of keeping everyone safe and the part you play in this
- Have a safe, clean, and hygienic working environment adhering to internal and external requirements

What you need:

- Excellent communication skills with colleagues, families, and children
- To complete your Paediatric First Aid training in line with our Millie's Mark accreditation • Evidence of Right to Work in the UK
- A clear enhanced DBS
- To join the DBS update service
- Relevant safeguarding/child protection training undertaken and a willingness to update training regularly
- Food Hygiene level 2 or equivalent or be willing to do the course in the first week of work or certified equivalent and have a sound knowledge of food safety, HACCP and COSHH requirements.
- Preferably have experience in catering for large numbers
- Have great budget knowledge and manage the budget to ensure cost efficiencies
- Have sound knowledge of how to manage dietary requirements
- Have a great understanding and experience of working with Environmental Health

Characteristics we're looking for:

- Someone who can be a role model for exceptionally high standards, never cutting corners
- Good organisational skill
- Great time management
- Be able to communicate well with team members and customers