



## Nursery Chef Job description.

Kids Around the Clock is a family run business that provides childcare services tailored to the needs of yourself and your child. have been providing high-quality services since 2000 and our team has a vast amount of experience in the Early Years sector.

As one of the leading providers of childcare services in Manchester, we value the voices of our children, parents, carers and staff, and take their suggestions onboard at Kids Around the Clock.

We endeavour to provide a fun and loving environment for children to explore and develop in a safe and secure way

### Role and Responsibilities:

- ☺ Representing the company with a positive attitude and professional appearance.
- ☺ To prepare and cook nutritionally balanced meals.
- ☺ Liaise with nursery staff
- ☺ To contribute ideas to menu planning ensuring the children receive a healthy nutritionally balanced, multi-cultural diet.
- ☺ Maintain a safe, clean and healthy kitchen environment in accordance with Environmental Health requirements and legislation.
- ☺ Manage kitchen stock and collate food purchase order weekly.
- ☺ Contribute to and attend staff appraisals/supervisions
- ☺ Complete and/or attend training as identified by the management team.
- ☺ Keep up to date with current outstanding practices.
- ☺ Maintain acute records regarding temperature control etc.

### Skills and Experience:

- ☺ Polite with a calm and courteous manner
- ☺ Self-motivated and able to use initiative
- ☺ Positive, confident and professional
- ☺ Hard-working and committed to the role and the organisation
- ☺ High level of regard for confidentiality
- ☺ Ability to organise, multitask, prioritise and work under pressure - manage own time.
- ☺ Able to work as a team and with minimum supervision
- ☺ Communicate effectively through written and verbal communication
- ☺ Good standard of IT skills - ordering food and kitchen supplies
- ☺ The ability to be flexible and have a willingness to learn
- ☺ Control food budget
- ☺ The ability to self-reflect to raise quality standards

### Personal Specification.

	Essential	Desirable	How identified
Physical Attitudes	<p>Good Health.</p> <p>Tidy appearance.</p> <p>Few absences form current job.</p> <p>Capable to work in pressured situations.</p>	<p>Excellent Health.</p> <p>Smart Appearance.</p>	<p>Medical/interview. Interviews.</p> <p>Interview/reference.</p> <p>Interview discussion</p>
Education & Qualification	<p>Catering qualification</p> <p>Hygiene Certificate level 2 &amp; 3</p> <p>Food Allergy certificate</p> <p>Knowledge and awareness of Health and Safety issues including COSHH</p>	<p>Paediatric First Aid</p> <p>Enhanced DBS</p>	<p>C.V</p> <p>Application certificates</p>
Experience, training and skills	<p>Excellent communication skills - 1 year of good standard of commercial kitchen</p> <p>Ability to work under pressure and meet deadlines.</p> <p>Ability to collect and present information.</p> <p>Effective record Keeping.</p> <p>Able to work independently and work co-operatively in a team.</p>		<p>CV, application and interviews</p>

	Essential	Desirable	How identified
Experience, training and skills cont.	Proven experience and ability to organise, plan and cook nutritionally balanced meals for babies and small children who have different dietary needs.	The ability to use food preparation equipment and ensure the economic use of materials, equipment and energy.	CV, application and interviews
Personal Qualities	Calm Nature. Reliable, enthusiastic and flexible. Positive and happy attitude.		Interviews References