



Little Foxes Forest School – Nursery Chef

Role: Nursery Chef

Hours: Monday 7am – 2pm, Tuesday to Thursday 8am – 2pm hours per week term time only.

Days: Monday -Thursday

Pay: £12 an hour plus holiday pay

Terms: Permanent role with a three months' probationary period

Reports to: Pre-School Manager

The Role

We are proud to be North Bristol's first outdoors Pre-School. We are passionate about serving wholesome and delicious food for the 46 Pre-Schoolers and 12 staff. As our cook, you'll devise our menus and keep our menus and allergy plans up to date. You'll order food and take delivery of it, managing stock rotation. You'll be preparing and cooking a delicious wholesome meals for our pre-schoolers to keep our children happy, healthy and energetic. You'll cook the days main meal from our kitchen base during the morning, before the kitchen assistant arrives to deliver it to the children in the forest. You'll have a good understanding of food hygiene making sure the kitchen is up to standard. You will have additional time to ensure we comply with the nursery's food and hygiene policies.

About Little Foxes Forest School

Little Foxes Forest School is an outdoors preschool that offers children the chance to connect with nature and become confident, resilient and independent learners. We believe that children are never happier or healthier than when playing outdoors. It is our aim to allow children growing up in Bristol access to a beautiful and natural woodland environment for them to grow, learn, explore and develop in. We care for and educate children aged from 2.5 to 4 years, following the core Early Years Foundation Stage (EYFS) curriculum. Exposure to the natural world and physical activity are an integral part of learning.

You can learn more about us here: <https://www.littlefoxesforestschool.com>

Little Foxes Forest School is an equal opportunities employer and welcomes applications from all suitably qualified persons regardless of their race, gender, disability, religion/belief, sexual orientation or age.

Key Responsibilities

- To ensure that food is ready and available for our 46 nursery children and 12 members of staff Monday - Thursday term time only.
- You will take into consideration daily those children who have special dietary requirements.
- You'll ensure high standards of hygiene, health and safety are maintained in the kitchen at all times.
- You'll ensure everything is packed away and cleaned in line with our food and hygiene policy each day, and help prepare for the following day's activities.

AREAS OF RESPONSIBILITY

1 Operational Responsibilities

- Responsible for the preparation of food in accordance with Little Foxes Forest School's menus and food policies.
- Maintain necessary kitchen procedures and records in accordance with Little Foxes Forest School and Environmental Health policies and processes.
- Ensure the kitchen and equipment is kept suitably clean at all times.
- Ensure that all foods are ready and delivered at the specified time.
- To implement and maintain the company's equal opportunities policy ensuring that children, parents and the staff team are valued and practice is positive and non-discriminatory.

2 Individual Accountability

- The ability to use food preparation equipment.
- The ability to work as part of a team and use your own initiative.
- The ability to manage your own time and prioritise tasks.
- Have a friendly, flexible approach.

3 Health & Safety

- Ensure that hygiene and cleanliness within the kitchen is of the highest standard in accordance with Environmental Health requirements and legislation.
- Use the food allergy and medical information charts to ensure you prepare meals suitable for all children in the setting according to their needs.
- Update your knowledge and awareness of Health and Safety issues including COSHH regularly.
- Prevent cross contamination of food within the kitchen area.
- Temperatures of high-risk food must be recorded at time of delivery and cooking. All food must be stored and served at the temperatures required by the Chartered Institute of Environmental Health Food Safety.

6 Safeguarding

1. Adhere to any relevant Policies about Keeping Children Safe, safeguarding, Behaviour Management, Health & Safety, Equal Opportunities, Data Protection and Confidentiality

Conditions of Employment

This Job Description is not intended to be a complete inventory of all the activities the jobholder would be expected to undertake. The post holder is required to comply with all the nursery's policies and procedures and to meet his/her responsibilities under the Health & Safety at Work Act. This Job Description will be subject to review and change in light of future developments. The post holder will be actively involved in the review with the Pre-School Manager.

Qualification and Experience

Essential	Desirable
Level 2 Food safety and hygiene qualification (can be arranged by Little Foxes Forest School to be done online after appointment before start date)	Experience of working in a similar environment previously.
A love of food and cooking.	Full clean driving license
An alignment with our Pre-School's ethos and values.	Competent ICT skills
Flexibility to undertake essential training	First aid certificate
Ability to implement policies and procedures.	Knowledge of Health and Safety issues including COSHH.
Attention to detail and ability to work flexibly within a team.	
Sufficient understanding and use of English	
Ability to work as a team member but also manage and organise own workload	
Ability to complete basic administrative tasks	
Commitment to equal opportunities	