



BURGESS HILL

— GIRLS —

Job Description

Job Title: Apprentice Chef
Reports to: Chef Manager
Direct reports: None
Contacts: All staff and students

JOB PURPOSE

Working with the Catering team to learn how to produce food for the school day, including meeting food and Hygiene standards, portion control, menu planning and costings.

PRINCIPAL ACCOUNTABILITIES

1. A primary objective of the role is to learn and understand how to carry out the basic functions in every section of the kitchen, providing the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired.
2. Work with the Chef Manager and the two Chef de Partie with the preparation of food items as requested.
3. Participate in washing up and cleaning of the kitchen; working in a safe and hygienic manner.
4. Keep up to date with each segment of the training programme.

JOB CONTEXT

The apprentice will work in a team of 12 who are responsible for preparing, breakfast, lunches and dinner to approximately 600 day pupils and staff, including 55 boarders. The Chef Manager manages the whole team. The Apprentice is supplied with a uniform which must be worn and they must ensure a high standard of personal hygiene and cleanliness. Jewellery and nail varnish should not be worn (except for wedding rings and ear studs).

Compliance with Health and Safety legislation is essential and any unsafe working conditions or broken equipment must be reported to the Chef Manager. Full training will be provided.

CONDITIONS OF SERVICE

The duration of the apprenticeship is 12 months and there is no guarantee of permanent employment once the apprenticeship has concluded.