**JOB SPECIFICATION**

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| **MYERSCOUGH AND PROUD** |
| At Myerscough College and University Centre we have a nationally and internationally recognised Further Education, Higher Education, Adult Education and Apprenticeship provision. The Further Education provision is well established, the Higher Education provision has a well-recognised partnership with UCLan and the apprenticeship provision is operational nationally. We offer a rewarding and enjoyable working environment, where colleagues are inspired to make a positive difference to the educational experience and employability of our students. We are one of the top five largest land-based and sports colleges in the UK. |

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| **JOB TITLE** | **AREA OF WORK** |
| Chef | Commercial Services |
| **SALARY** | **BENEFITS** |
| Band 2  £19,337 to £23,317 per annum dependent upon experience, skills and qualifications (based on 39 hours per week). | Local Government Pension Scheme  26 days holiday rising to 31 days following 5 years’ service plus Bank Holidays to include up to 5 days to be taken between Christmas and New Year at direction of the Principal |
| **LINE MANAGER(S)** | **LINE MANAGER FOR** |
| Kitchen Manager | N/A |
| **KEY TASKS AND RESPONSIBILITIES** | |
| Under the guidance of the Kitchen Manager, work as a team to achieve a varied and high-quality food offer for Myerscough College, that appeals to students and external clients.  Contribute towards the creation of menus and products across all outlets.  Adhere to relevant legislation at all times, always aiming to achieve above the minimum standards set. | |

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| **ROLE SPECIFIC DUTIES** |
| Produce consistent and high-quality meals and products based on recipes and specifications that you contribute towards. This is across all Food and Beverage outlets and can include (but is not limited to) breakfast, brunch, lunch, afternoon tea, evening meal, snacks, special events, and buffets.  Be able to cook a variety of meals, snacks and baked items from basic ingredients and show an understanding of what is acceptable standards of meals and presentation.  Ensure all health and food safety procedures are followed without exception and take positive action where an issue arises. Raise concerns with the Food and Beverage Management Team at the earliest opportunity, if necessary.  Ensure your knowledge of allergens is kept up to date and you are able to modify recipes to meet the needs of any individuals.  Demonstrate superb communication skills by working with the Front of House Team, ensuring they are aware of menus, changes, dietary requirements, and any other relevant information.  Set up the relevant kitchen, ensuring cleanliness before beginning, correct and adequate utensils, and working equipment.  Perform close down procedures within the kitchen and outlet, which includes thorough cleaning, correct storage of leftover or unused items, and all equipment is checked and switched off.  Be aware of service/opening times and ensure you work quickly, safely and efficiently to produce the required food in a timely manner.  Be responsible for the opening up and locking up of food outlets where necessary. This includes cash handling, till set up, and security.  In the absence of a manager or supervisor, supervise the work of General Assistants to ensure service standards are met, customer satisfaction is achieved, and health and safety is adhered to.  Contribute to the financial success of outlets through portion control, wastage control, and innovation and creativity.  Demonstrate excellent levels of customer service in everything you do, always showing that the customer is at the heart of our operations.  Assist the Front of House Team with service during busy periods and/or when cover is required.  Work flexibly, across all outlets, on a rota basis that reflects the needs of the business. This will include weekends and evenings and may be across the department where it’s reasonable to do so.  Work across the wider Commercial Services where reasonable and necessary, to ensure the relevant facilities are operational when customers require them. |

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| **GENERAL DUTIES** |
| You will be a role model and promote the College values:   * **Learning -**Our delivery will be high quality and innovative with students at the heart of decision making. * **People -**We will enable staff and students to fulfil their potential whilst promoting resilience, leadership, accountability and teamwork. * **Sustainability -**We will provide a happy, healthy, safe, supportive and sustainable environment in which to live, work and study. * **FREDIE** - We will advance **FREDIE**:  Fairness, respect, equality, diversity, inclusion, engagement in all we do. |
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| Promote College sustainability policies and strategies by personal commitment and leading by example and complying with all quality and environmental standards and expectations. This includes active involvement in carbon reduction, embedding of carbon reduction practices (lights off, heating down etc.) and being vigilant in relation to the College’s approach to Reduce, Reuse and Recycle ethos. |
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| Actively participate in the Annual Review and Development process in line with individual needs and College strategic plan priorities. Agree objectives with the Line Manager and ensure they are achieved. |
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| Be responsible for promoting and safeguarding the welfare of children, young people and vulnerable adults at all times in line with the College’s own Safeguarding Policy and practices. |
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| Be thoroughly aware of College Health and Safety policies and procedures, attend mandatory health and safety training appropriate to the role and ensure the full implementation of College policies, procedures across all areas of responsibility. Ensure that employees within line management are also compliant with the policies, procedures and training requirements including reporting and recording all accidents and near misses. |
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| **DUTIES** |
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| Ensure full adherence to and implementation of the Data Protection Act 1998, the General Data Protection Regulations 25 May 2018 and the College Data Protection Policy and Procedure and ensure that employees within their responsibility. |
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| Any other duties that may reasonably be required by Line Management and the Chief Executive & Principal. |

**Location of work**

You may be required to work at or from any building, location or premises of Myerscough College, and any other establishment where Myerscough College conducts its business.

**Variation to this Job Description**

This is a description of the job as it is at present, and is current at the date of issue. The job description will be renewed and updated as necessary to ensure that appropriate revisions are incorporated, and that it relates to the job to be performed. This process is conducted jointly with your Line Manager. You are expected to participate fully in the review and, following discussion, to update your job description as is considered necessary or desirable. It is our aim to reach agreement on reasonable changes. However, if such agreement is not forthcoming, Management reserves the right to insist on changes after consultation with you.

**EMPLOYEE SPECIFICATION**

(PI) Post Interview

(A) Assessed via Application form ( I ) Assessed via Interview

(P) Assessed via Presentation in interview (T) Assessed via Test

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| **ESSENTIAL CRITERIA:** | **DESIRABLE CRITERIA:** |
| ***Personal Attributes*** | |
| Presentable and professional appearance (I)  Ability to work as part of a team (A/I)  Ability to work to quality standards (A/I)  Good command of the English language (A/I)  Appropriate level of physical and mental fitness (PI) |  |
| ***Attainments*** | |
| Basic Food Hygiene Certificate (A/I)  Experience in a similar working environment (A/I) | Intermediate or advanced food hygiene (A/I)  NVQ Level 2 or above (A/I)  Experience of cooking in large volumes (A/I)  GCSE English and Maths at Grade C/4 or above (or an equivalent standard) or Level 2 (A/I) |
| ***General Intelligence*** | |
| The capacity to communicate highly effectively both verbally and in the written word at all levels and via electronic methods/media (A/I/P/T)  Ability to forward plan (A/I)  Knowledge and understanding of a variety of food preparation and delivery methods (A/I) | Knowledge of menu creation (A/I) |
| ***Special Aptitudes*** | |
| Strong communication skills with the ability to supervise and guide staff (A/I)  Able to use initiative and work unsupervised (A/I) | Ability to supervise staff (A/I) |
| ***Interests*** | |
| High levels of interest in a variety of food with a willingness to try new things (A/I) | Empathy with education and interest in work and satisfaction of students (A/I) |
| ***Disposition*** | |
| Excellent interpersonal skills (I)  Outstanding communication skills (I/P/T)  Friendly and approachable (I)  Person centred approach (I)  Can-do attitude (A/I/P)  Highly organised, flexible and proactive approach (A/I/P)  The ability to multi-task and manage changing priorities (A/I/P) |  |
| ***General*** | |
| An understanding of “safeguarding” and its importance within the College \* (A/I)  An understanding of health and safety requirements of a working environment (A/I)  An understanding of Fairness, Respect, Equality, Diversity, Inclusion and Engagement (FREDIE) issues within an educational context (A/I) |  |
| ***Circumstances*** | |
| Willing to apply for Disclosure & Barring Service clearance at Enhanced level (important – further information below). (A/I)  Ability and willingness to work flexibly (I)  Possess a current driving licence or willing to travel as required by other means (A/I) | Possess a current driving licence or willing to travel as required by other means (A/I) |

\*Interviews will explore issues relating to safeguarding and promoting the welfare of children, including motivation to work with and ability to form and maintain appropriate relationships and personal boundaries with children and young people together with emotional resilience in working with challenging behaviours and attitudes to use of authority and maintaining discipline.

**TERMS AND CONDITIONS**

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| **JOB TITLE** | **AREA OF WORK** |
| Chef | Commercial Services |
| **SALARY** | HOURS OF WORK |
| Band 2  £19,337 to £23,317 per annum dependent upon experience, skills and qualifications | 39 hours per week, working flexibly to suit the needs of the business. This will include evenings and weekends.  Campus based. |
| ANNUAL LEAVE ENTITLEMENT | PENSION |
| 26 days holiday, rising to 31 days following 5 years’ service plus Bank Holidays to include up to 5 days to be taken between Christmas and New Year at direction of the Principal | Local Government Pension Scheme  Employee Contribution Rate (as at 1 April 2022)  (based on actual NOT FTE)  Contribution rate %  Up to £15,000 5.5%  £15,001 to £23,600 5.8%  £23,601 to £38,300 6.5%  £38,301 to £48,500 6.8%  £48,501 to £67,900 8.5%  £67,901 to £96,200 9.9%  £96,201 to £113,400 10.5%  £113,401 to £170,100 11.4%  £170,101 or more 12.5%  17.4% Employer  You will automatically become a member of the LGPS |
| PROBATIONARY PERIOD | DRESS CODE |
| A probationary period of nine months applies to new entrants to the College | All post holders are expected to be of a professional and presentable appearance |
| REFERENCES / MEDICAL CLEARANCE / DISCLOSURE | |
| The appointment is subject to the receipt of satisfactory references, medical clearance and Disclosure & Barring Service check/ISA (if applicable).  Occupational Sick pay is not paid during the first four months of service and thereafter is subject to the College’s Sick Pay Scheme  Should your application be successful you will be sent further details via email from eSafeguarding. They are the Registered Umbrella Body we have chosen to complete the Disclosure and Barring Service (DBS) process on your behalf.  Please note that all new employees of the College will be required to pay for their DBS check via eSafeguarding at the time of application (at present £38.00 for an enhanced level check). | |

**DBS UPDATE SERVICE**

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| The Disclosure and Barring Service (DBS) update service lets applicants keep their DBS certificates up to date online and allows employers to check a certificate online. | |
| BENEFITS TO YOU | **HOW TO REGISTER** |
| * Saves you time and money * One DBS certificate may be all you will ever need * Take your DBS certificate from role to role within the same workforce * You are in control of your DBS certificate * Get ahead of the rest and apply for jobs DBS pre checked | You can [register online](https://secure.crbonline.gov.uk/crsc/subscriber) as soon as you have your application reference number. You can ask for the number when you apply for your DBS check.  Or you can wait and [register](https://secure.crbonline.gov.uk/crsc/subscriber) with your certificate number when you receive your DBS certificate. **If so, you must do so within 30 days of the certificate being issued.**  To check the progress of your DBS certificate use the [DBS tracking service.](https://secure.crbonline.gov.uk/enquiry/enquirySearch.do)  **Registration lasts for 1 year and costs £13 per year (payable by debit or credit card only).**  You’ll get an ID number with your registration that you need to log on to the service. Make sure you write it down. |
| WHAT YOU GET | |
| When you join, you’ll get an online account that lets you:   * Take your certificate from one job to the next * Give employers permission to check your certificate online, and see who has checked it * Add or remove a certificate | |