School Chef Educator

We are looking for a dynamic and inspirational School Chef Educator with a passion for quality produce and nutritional development to run our school kitchen. You will have the opportunity to transform our school lunch provision to provide fresh, tasty, exciting and nutritious food for our children, staff and the local community. We have an amazing garden, where we would like to grow our own produce to be used in cooking.

You will have a unique opportunity to shape and deliver an entirely new vision for school food at Benthal School. We would like you to lead on development of food and cookery curriculum for the whole school and food related projects. We understand that good food can have a huge impact on a child's development, learning and their future health – we need you to educate the children so that they learn where their food comes from and how to make healthy choices.

You will be responsible for training and upskilling a small team of kitchen staff.

We would like to hear from you if you are flexible and creative, passionate about healthy food and would like to share this passion with children, can work in line with the allocated budget and love experimenting with food.

For queries in regards to this post or return your application form, please contact the School Business Manager

Anna Jassim on: ajassim@benthal.hackney.sch.uk. Please note we do not accept CVs.

Hours: 32.5 hours per week (term time only)
Scale: S01, Point: 18-20, FTE £29,544-£30,618

Start Date: Thursday 1st September 2022 Closing Date: Thursday 30th June 2022, 11 am Interviews: Monday 4th July 2022, 11am -1pm

Two weeks paid training will be provided to a successful candidate in August 2022.

Successful applicants will be required to apply for an enhanced Criminal Record Check via the DBS. We are committed to safeguarding and promoting the welfare of our children and expect all members of staff to share this commitment.