



BLOXHAM SCHOOL VACANCY INFORMATION FOR:
JUNIOR CHEF

Bloxham School is an independent, co-educational boarding and day school for boys and girls aged 11 to 18 situated in north Oxfordshire. We are proud to boast state-of-the-art facilities for academic work, sport, technology and the arts on a modern, single-site campus. With around 500 students, Bloxham is small enough to ensure that each student receives individual attention, yet large enough to offer every opportunity a school twice its size could deliver. Our flexible approach to boarding responds to the demands of modern family living, with all our students joining us as either boarders, day boarders or day students.



JOB DESCRIPTION

An exciting opportunity has arisen for a Junior Chef to assist the Senior Chefs in the kitchen operation and ensure the School's reputation for food quality is always maintained.

- Prepare, cook and present amazing food in accordance with our menu standards
- Take pride in maintaining the highest standards of cleanliness and safety
- Adhere to the safety and hygiene regulations at all times
- Being a valuable part of the wider team to ensure the best guest experience
- Act in a professional manner whilst communicating with students, staff, parents and visitors
- Provide a helpful and knowledgeable service at all times

KEY INFORMATION

Start Date: ASAP

Accountable to: Catering Manager / Assistant Catering Manager

Working Hours: Full time, 37.5 hours per week, 5 days over 7. Possibility of every other weekend off.

Salary: £24,000 per annum

Closing Date: 9 a.m. Friday 17th December 2021

BENEFITS

- Enrolment in the School's defined contribution pension scheme
- 21 days paid holiday plus Bank Holidays, rising by 1 day per year (up to a maximum of 25 days). Guaranteed annual leave at Christmas.
- Tea, coffee and lunch provided during working hours
- Free parking on site
- Access at no charge to the School's sporting, swimming and fitness facilities, including gym and tennis courts
- Strong, supportive staff community with a school councillor available
- Opportunities for continuous professional development



PERSON SPECIFICATION

Essential Criteria:

- Good level of Health and Safety knowledge
- Up to date knowledge and previous experience of HACCP and COSSH
- Ability to display a real passion for food and customer service
- Good organisation skills
- Good communicator
- Approachable and friendly

Desirable Criteria:

- Knowledge of high-volume operation
- NVQ 1 and 2 in Professional Cooker
- Experience in education catering
- Keen to continue self-development and ambition for growth and promotion

HOW TO APPLY

Closing Date: 9 a.m. Friday 17th December 2021

To apply for this role please complete the Bloxham School support staff application form. Applications will be assessed upon receipt, and we reserve the right to interview and appoint prior to the closing date. Therefore, an early application is strongly advised.

For further information please visit the Bloxham School website. If you have any queries, please contact the HR Department on 01295 232160 or at recruitment@bloxhamschool.com.

We look forward to receiving your application.

SAFEGUARDING

The post holder's responsibility will include promoting and safeguarding the welfare of children and young persons for whom s/he is responsible, or with whom s/he comes into contact. The post holder will be required to adhere to and ensure compliance with the School's Child Protection Policy at all times. If, in the course of carrying out the duties of the post, the post holder becomes aware of any actual or potential risks to the safety or welfare of children in the School, s/he must report any concerns to the School's Designated Safeguarding Lead.