

Title Development Chef	Department Place	Post Ref.
<p>Job Purpose</p> <p>To develop a high standard & value for money school food offer and to embed food education throughout our estate, to a level that addresses service needs</p> <p>Promote & develop the Council's Catering Service and the wider healthy eating agenda with customers - including students, parents, teachers and school business managers.</p> <p>To promote the uptake of Free School Meals in Nottinghamshire – particularly where uptake numbers are in decline</p> <p>To contribute to developing commercial catering model in our Secondary School estate and to develop best practice in our frontline teams</p>		
<p>Key Responsibilities</p> <ol style="list-style-type: none"> 1. To develop and train school's chefs in food presentation & merchandising 2. Work collaboratively with the Food Development team in the introduction of new menu items & methods of food preparation Including testing of products. To devise best practice in the way we deliver and sustain it. 3. Work collaboratively with Account Management teams to increase meal take up/ performance & customer satisfaction in schools/ areas where issues are identified. 4. To take an active role in the Food Innovation Group which evaluates and costs potential new products and dishes for menu inclusion 5. To monitor and report on correct food quality standards at both delivery and service points 6. Work with Catering Account Management teams and frontline colleagues to maintain our Food for Life status 	<p>Key Accountabilities</p> <ol style="list-style-type: none"> 1. Development and maintenance of intervention plans for schools with issues around meal take up/ customer satisfaction. 2. Support Account Managers/ Mobile Chef Managers in the delivery of intervention plans where standards need to be addressed in kitchens 3. To advise on food wastage issues and to minimise where feasible. 4. Support the Food Development Manager to liaise with Public Health UK in promoting a whole school healthy approach to school food 11. Stay current with innovative approaches taken by competitors and provide relevant recommendations to management 12. Work with school's management to promote healthy eating across our estate. 	

7. Benchmark against both our own standards and those of competitors. 8. To assist in the establishment and operation of a food development /training kitchen 9. At school level; to drive the Free School Meal uptake 10. Where feasible and in partnership with the Food Development Manager; to promote involvement through contact with parents/guardians 14. To plan and develop menu demonstrations for parents and children 15. To devise new ways to serve food and to sustain them	
The post holder will perform any duty or task that is appropriate for the role described	

<i>Person Specification</i>	
<i>Education and Knowledge</i> <ol style="list-style-type: none"> 1. City & Guilds 706/1, 706/2, NVQ Level 3 or equivalent. 2. Relevant technical qualification (advanced food hygiene - desirable) 3. A minimum of 3-5 years' experience in multi-site catering 4. A sound knowledge and understanding of food hygiene and applicable regulations 5. Ability to communicate effectively at all levels, both written and oral 6. Ability to train on practical subjects and impart information 7. Knowledge of merchandising and product promotion in a catering service area. 	<i>Personal skills and general competencies</i> <ol style="list-style-type: none"> 11. Sets an excellent example of customer care for other staff. 12. Effectively sets direction for a team providing motivation for all to deliver high performance. 13. Anticipates customer needs to provide excellent service continually striving to improve efficiency and effectiveness 14. Possess impeccable standards in quality, service and a passion for food

<ul style="list-style-type: none"> 8. Knowledge of best practice in the provision of catering services. 9. A sound knowledge of product merchandising in relation to a commercial market. 10. An understanding of nutritional food standards 	<ul style="list-style-type: none"> 15. Sets challenging targets for performance for the frontline catering teams as well as delivering a high degree of value
<p>Experience</p> <ul style="list-style-type: none"> 21. Experience of service improvement / development in a catering environment. 22. Experience of handling diverse and competing priorities 23. Effective interpersonal skills, including tact and diplomacy 24. Experience working with children and young people 25. Experience in product development 	<ul style="list-style-type: none"> 16. Ensures the Council's policies for fairness and respect are delivered including setting high personal standards 17. Takes an active role in managing risk, health and safety and safeguarding issues. 18. An ability to meet deadlines, navigate competing priorities and to work on own initiative when required. 19. Have an awareness of diverse cuisines and to maximise the potential where appropriate 20. Possess excellent communication skills
<p>Role Dimensions</p> <ul style="list-style-type: none"> 26. Responsible for developing catering best practice in school kitchens and supporting health and wellbeing education in 300 schools 27. No direct financial responsibilities but will support the costing and design of all menus and advise on control of the food budget 28. Training and development of our frontline teams in retail / best practice / product knowledge. This will directly impact on children's eating habits. 29. No direct reports <p style="text-align: right;"><i>Please attach a structure chart</i></p>	

Date