



Head Chef

Salary:	£33,863 per annum 5% pension contribution
Hours:	35 hours per week, Monday – Friday, with some flexibility of working hours to meet the needs of the service. This role is an exciting opportunity to be part of a growing and community focused social enterprise, which is likely to involve some evening and weekend work.
Contract:	Permanent
Location:	Share Vauxhall, Black Prince Trust, 5 Beaufoy Walk, Lambeth, SE11 6AA with occasional work at other sites.
Annual leave:	28 days per year pro rata (increasing by one day per year until you reach a maximum of 33)

About us

At Share, we're passionate about supporting disabled people to set their own goals for learning and life, and then helping them to achieve their aspirations. We offer a range of training, employment, personal development, and leisure opportunities. Enabling people to be more independent and self-directed, able to make informed choices, healthier and more resilient, and fully socially included is at the heart of our work. Our programmes reflect modern needs and focus on digital skills, health and wellbeing, and developing robust pathways into independent living and employment.

A number of our training programmes lead to nationally recognised qualifications with others providing valuable life and social skills or helping students explore and develop their creative abilities. We use the Outcomes Star to help people to set goals for learning and life, and to track their achievements.

Who we are looking for

We're looking for an experienced chef who loves food, is passionate about making a difference and gets a buzz out developing people's catering and hospitality skills. You'll have worked in the catering and hospitality industry, and you'll have led a team or teams to source, prepare and cook meals for around 150-200 people. This is a job with sociable working hours, a friendly team, and plenty of benefits.

The role

You will work with our Front of House trainer and a small team of students preparing, serving and packaging 150-200 meals a day as part of our cafe and community meal service. The project runs as a social enterprise, selling affordable food and drinks from the cafe alongside training students and additionally providing meals to local residents who are adversely affected by the cost of living crisis and other socio-economic impacts through our community fridge. You will provide students with the opportunity to build employment skills, confidence and practical skills. As the project continues to develop, you will deliver accredited (CIEH) and non-accredited hospitality sessions and be involved in the growth of our social enterprise model. Experience of working with adults with a learning disability and autistic adults would be desirable, but not essential. We can provide training and development for you if you're new to delivering training.

Main responsibilities

- To plan for and teach commercial catering and hospitality skills to adults with a learning disability and autistic adults
- Deliver the material relevant to enable learners to achieve relevant qualifications; Food Health & Safety Level 1 & 2
- To support learners to build portfolios of experience and achievements
- Work closely with the Front of House trainer and liaise with other members of the Share staff team as appropriate
- Provide 150-200 meals a week for community members in need
- Plan and prepare daily cafe menu in co-production with students and front of house trainer
- To manage the health and safety of the kitchen, ensuring the project maintains excellent levels of cleanliness, maintain our five-star rating, and promote high standards of hygiene, recycling, and healthy eating habits
- Carry out administrative tasks related to the project or course in a timely manner
- Attend and/or provide information for meetings as required
- In accordance with Share policies and guidelines, maintain course and learner records; carry out tracking and monitoring of learner performance, and provide information as required to Share's management and/or wellbeing team
- Ensure course materials and resources are appropriate for delivery, using adapted equipment and digital tools when needed
- Contribute to Share's impact measurement and storytelling by identifying and sharing evidence of student progression and positive change, including the challenges faced, support and interventions provided, and outcomes achieved, and helping demonstrate the difference our work makes.
- Maintain a professional work environment and structured daily schedule alongside front of house trainer to support learners in their employment journey
- Work with the Community Food Hub Manager to source and manage resources needed for meal preparation
- To prepare food for small catering events alongside Community Food Hub Manager when required
- To implement good practice in respect of Share Community Equal Opportunities, Health and Safety, Safeguarding, GDPR and Data Protection policies
- To undertake other duties as may reasonably be required by your line manager to fulfil the organisation's needs.

Person specification

We are looking for somebody who:

- Has recent experience in the catering or hospitality industries
- Has experience of developing people new to the world of catering
- Is currently registered with, or willing to register with the CIEH
- Is innovative and creative with menus – confident in the preparation of healthy, meat, vegan, and vegetarian recipes
- Is a competent user of MS Office 2016+ or online Office work-based tools, or willing to learn.
- Has reasonable literacy and numeracy skills
- Has the ability to motivate and support learners
- Has excellent interpersonal skills and the ability to relate positively and in a non-discriminatory way to disabled people from a range of backgrounds and communities
- Is reliable, trustworthy, and with good time management
- Has personal flexibility and the ability to work in a way that is adaptable and focused on the needs of each individual student.

How to apply

We positively welcome applications from all parts of the community and from people with diverse cultural backgrounds and lived experience.

Please apply through our website or send us your CV and cover letter telling us:

- About your experience in catering, and teaching or training people in catering.
- About your qualifications - what do you have and when did you achieve them?
- About your experience of working in a community setting - e.g. a college or training project.
- About anything else that is relevant to this role at Share.

If you would like to have chat about the role or visit us prior to applying, please contact us at hradmin@sharecommunity.org.uk.

We focus on ability and believe people work best when they feel valued, safe and happy. We do all that we can to make sure that Share is friendly and welcoming to everyone. All CVs and applications are sanitised to ensure unbiased recruitment.

This job is subject to two satisfactory references, evidence of qualifications, an enhanced DBS check and providing evidence of the right to work in the UK. If you are disabled and would like to discuss other ways of submitting your application, please call us on 020 7924 2949.

Our privacy policy for job applicants can be found on our website.

We look forward to receiving your application.

