



Head Chef

Salary:	£29,435 plus 5% pension contribution
Contract:	Permanent
Location:	The Black Prince Trust, 5 Beaufoy Walk, Off Black Prince Road, Lambeth, London SE11 6AA , and occasionally at our other sites in Clapham, Brixton and Tooting.
Hours:	35 hours per week, Monday – Friday, with some flexibility of working hours to meet the needs of the service. This is a new and exciting role which will be community focused in the first year with the aim of moving to a social enterprise model in the second year, which is likely to involve some evening and weekend work.
Annual Leave:	25 days per year (increasing by one day per year until you reach a maximum of 30)
Closing Date:	Thursday, 1 st December 2022

The role

You will work with a small team of students preparing and packaging 150-200 meals a day as part of our community meal service. The project will provide meals that will be distributed to Lambeth residents who are adversely affected by the cost of living crisis and other socio-economic impacts. You will provide students with the opportunity to build employment skills, confidence and practical skills. As the project develops, you'll deliver accredited (CIEH) and non-accredited hospitality sessions and be involved in the development of a social enterprise delivery model. Experience of working with disabled adults would be desirable, but not essential. We can provide training and development for you if you're new to delivering training.

About us

At Share, we're passionate about supporting disabled people to set their own goals for learning and life, and helping them to achieve their aspirations. Most of our students are people with learning disabilities and/or autism. We offer them training, employment, personal development, and leisure opportunities. We help disabled people to be more independent, have better health and wellbeing, move towards employment, and enjoy the same access to leisure opportunities as everyone else.

We are accredited by the National Autistic Society, and this year we achieved Investors in People Gold. We celebrate diversity and we value kindness and care for others alongside working to very high professional standards.

We are partnering with the Black Prince Trust, providing a community focused food service at the on-site cafe. This will serve the local Lambeth community and provide training opportunities for Share students. We will provide a community meal service for local Lambeth residents in need. This service

will be co-produced and run by a group of Share students. The project will provide meals that will be distributed to Lambeth residents who are adversely affected by the cost of living crisis and other socio-economic impacts. It will also provide students with the opportunity to build employment skills, and qualifications in catering and hospitality.

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 of 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.

Main responsibilities

- To plan for and teach commercial catering and hospitality skills to adults who have a range of learning disabilities, physical disabilities, autism and/or mental health needs
- To enable learners to achieve relevant qualifications
- To support learners to build portfolios of experience and achievements
- Work and liaise with other members of the Share staff team
- Provide 150-200 meals for community members in need, five days a week
- Ensure the project and kitchen maintain 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 all student registrations, learner outcomes and completions are recorded and available to monitor by the Head of Training
- Ensure course materials and resources are appropriate for delivery, using adapted equipment and digital tools when needed
- Work with the Food Hub Coordinator and Community and Satellite Services Manager to source and manage resources needed for meal preparation
- 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 /hospitality industries
- Has experience of developing people new to the world of catering
- Has been or is currently registered with the CIEH
- Is innovative and creative with menus – confident in the preparation of healthy, meat, vegan, and vegetarian recipes on budget and catering to a diverse community
- 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 send us your CV and a cover letter. In your letter, please tell 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 any experience you might have of working in a community setting - e.g. a college or training project
- About anything else that is relevant to this role at Share.

Please also complete our equal opportunities form. Please send us the three documents by 01/12/22 at hradmin@sharecommunity.org.uk.

If you would like to have chat about the role or visit us prior to applying, please contact a member of the HR team at hradmin@sharecommunity.org.uk or on 0207 801 9829.

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 contact us on 020 7924 2949.

Our privacy policy for job applicants can be found here: <https://www.sharecommunity.org.uk/privacy-policy-job-applicants>

We look forward to receiving your application.

