

WE ARE HIRING!

# Deputy Chef Manager



**Location: Oasis Restore, Sir Evelyn Road, Rochester, ME1 3ND, United Kingdom**



**Salary:** £38000 per annum

**Job Reference:** SDX/TP/#RF-010441-FY24-1/SU

**Contract Type:** Permanent – Full Time

**Expiry Date:** 15th April, 2024

## Job Introduction:

Are you passionate about culinary arts and eager to lead a dynamic team while making a tangible impact on young lives? We are searching for an exceptional **Deputy Manager** to join our government schools initiative at **Oasis Restore**. This role is not just about managing a kitchen—it's about inspiring a love for healthy eating, mentoring young people facing challenges, and fostering career development through life skills training.

Our ideal candidate is someone who is not only highly skilled and passionate about food but also has a heart for training and developing others, particularly young learners. With responsibilities spanning menu planning, food preparation, and team leadership, this position requires innovation, flair, and a commitment to excellence in food service and hygiene standards.

Join us in creating a positive environment where food is the heart of learning and personal growth. If you possess the drive to lead by example and the desire to make a significant difference in the community, we would love to hear from you.

Work Pattern – 40hrs pw 5/7-day operation

***Sodexo and our clients are committed to safeguarding and promoting the welfare of children and adults within a regulated activity. This role will require applicants to undergo screening appropriate to the post, including checks with past employers and the Disclosure and Barring Service (DBS) and/ or Disclosure Scotland.***

## What you'll do:

- To ensure that the Company and Statutory Regulations pertaining to the safe and hygienic operation of the kitchen and ancillary areas are adhered to by all members of staff and visitors.
- Responsible for the ordering, planning, preparation, and presentation of all meal services at the required times and to the required standard.
- Create balanced and exciting trend led menus within agreed food offers, SOPs, budget and costs.
- To maintain excellent standards of food using agreed ingredients to ensure highest participation of pupils choosing meals.
- To prepare all food to statutory and company requirements with due care and attention, particularly regarding customers' special dietary requirements: allergies, food intolerances and religious or other considerations.
- To take a lead on the development and delivery of a training programme aimed at basic cookery skills for residents.
- Liaise with onsite and Sodexo L&D, apprentice providers as relevant in development of programmes.

*For a full list of responsibilities please view the attached job description*

## **What you bring:**

### **Essential**

- Highly motivated, passionate about food with a strong motivation to teambuilding, training and developing others
- Recognised professional qualifications in cookery. Holds current food hygiene certificates
- Excellent proven craft skills and experience in relevant establishments
- Excellent time management and organizational skills
- Full working knowledge of all aspects of the catering and foodservice industry legislation
- Ability to achieve and set standards and operate to performance criteria
- Patient with the ability to build quality relationships with colleagues and clients while respecting boundaries
- Customer focused
- Positive approach to learning in role and identifying own training needs as appropriate
- Ability to work well under pressure
- Flexible approach to role
- Good interpersonal skills and ability to communicate effectively with customers, clients, and staff
- Experience of leading a team and completing day to day records such as HACCP and due diligence records
- Excellent financial, costing and budget skills
- Good knowledge of relevant food trends to support the culinary team with innovation and excitement
- Maintain personal resilience in all situations
- The ability to challenge inappropriate behaviour
- Required to complete pre-employment checks (MOJ Enhanced security clearance & Safer Recruitment checks)

### **Desirable**

- Experience of working in a similar custodial/secure environment
- Advanced Food Hygiene Certificate
- D32 or equivalent training qualification
- 706/2 or NVQ2 and above chef qualification, or equivalent
- Must show great passion for their job and want to achieve great things
- Proven experience in the education sector of contract catering

## **What we offer:**

Working with Sodexo is more than a job; it's a chance to be part of something greater. You'll belong in a company and team that values you for you; you'll act with purpose and have an impact through your everyday actions; and you'll be able to thrive in your own way. In addition, we offer:

- Flexible and dynamic work environment
- Competitive compensation
- Access to ongoing training and development programs
- Countless opportunities to grow within the company

For more information on all the great benefits Sodexo offer to support you and your loved ones, check out the attached Benefits Guide at the bottom of this advert!

To apply for this job visit [community.sodexojobs.co.uk](https://community.sodexojobs.co.uk) and enter **SDX/TP/#RF-010441-FY24-1/SU**

**Business Unit:** UK Schools



Diversity