**Job Title** Food Development and Training Chef

**Reports to** Assistant Catering Director

**Job Purpose**

The primary responsibility of this role is to lead the development of nutritious, delicious, and culturally diverse meals within the Boarding Houses. Additionally, the candidate will be tasked with designing and delivering training programs to enhance the culinary skills of our kitchen staff.

The person in this role will be working alongside the catering management team to ensure the smooth, efficient and effective catering service in the Boarding Houses.

The Boarding Houses are integral to the boys’ lives; therefore, the catering service has a direct impact on the boys’ experience of life at Eton College and their overall nutritional welfare.

This position offers an exciting opportunity for a talented chef to make a meaningful impact on the health and well-being of our school community through delicious and nutritious meals. If you are passionate about food, education, and making a difference, we encourage you to apply.

**Key Tasks and Responsibilities**

* Menu Development: Collaborate with the catering management and boarding house teams to create balanced, healthy, and appealing menus that meet dietary guidelines and reflect the preferences of our diverse student body;
* Recipe Creation: Develop original recipes that incorporate seasonal ingredients, accommodate dietary restrictions, and align with the culinary standards of the school;
* Food Quality Assurance: Ensure that all meals prepared meet high standards of quality, taste, and presentation, and comply with food safety regulations;
* Training Programs: Design and implement training sessions for kitchen staff to enhance their culinary skills, improve efficiency, and maintain consistency in food preparation;
* Apprentice Chef Program: Oversee the program, assist in training, supporting and developing Apprentice Chefs throughout their learning. Identify talent within the team for any future apprenticeships;
* Culinary Education: Educate students on the principles of nutrition, food preparation techniques, and the importance of making healthy food choices;
* Supplier Relations: Build and maintain relationships with local suppliers to source fresh, high-quality ingredients for meals;
* Menu Testing: Conduct taste tests and gather feedback from stakeholders to continually refine and improve menus;
* Budget Management: Assist in managing the food budget, controlling costs, and finding creative ways to optimise resources without compromising on quality;
* Compliance: Ensure compliance with all relevant health and safety regulations, including HACCP guidelines and allergen management;
* Collaboration: Work closely with the team and nurture a good working relationship with other departments;
* Commitment and promotion of equality, diversity and inclusion;
* All positions at Eton are classed as ‘regulated activity’ as per the Keeping Children Safe in Education 2023 guidance, therefore a good understanding of safeguarding procedures is essential;
* Commitment to safeguarding and promoting the welfare of children, including but not limited to, completing safeguarding training as required, and ensuring any safeguarding updates issued by the College are read and understood;
* Understand and comply with procedures and legislation relating to confidentiality;
* Undertake any other reasonable duties to help facilitate the smooth running of the boarding house operation.

**Skills and Competencies Required**

To be successful in this role, the incumbent should have:

* Proven experience in culinary development, preferably in a school or institutional setting;
* Strong culinary skills and a passion for creating nutritious and delicious meals;
* Creativity and innovation in recipe development and menu planning;
* Excellent communication and interpersonal skills, with the ability to train and motivate kitchen staff effectively;
* Knowledge of food safety regulations and best practices in kitchen hygiene;
* Experience of allergen control and training;
* Ability to work collaboratively in a fast-paced environment and adapt to changing priorities;
* Strong organisational skills and attention to detail;
* Good time management skills, well presented and have the ability to prioritise;
* Proficient with computers and computer programs, including Microsoft Word, Excel and Outlook.

You may enjoy this role, if:

* Flexible approach to work and a ‘can do’ attitude;
* Commitment to promoting healthy eating habits and food sustainability;
* Great attention to detail and takes pride in their work;
* Enjoy working as part of a team and happy to get stuck in and support colleagues.

**Working Pattern**

* Your working hours will be 40 hour per week.
* You will be working 52 weeks per year.
* You will be entitled to 5.8 weeks annual leave. (You must use all your entitlement (including any lieu days) during periods of school holidays. If a bank holiday falls during a school term period, you will be required to work this day and you will receive an additional day’s holiday in lieu.)

**Disclosure Checks**

**Eton College is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including, but not limited to, reference checks with past employers, an Enhanced Disclosure from the Disclosure and Barring Service (including Barred List information), an online search and, where applicable, Prohibition checks. If you are successful in your application, you will be required to complete a DBS Disclosure Application Form.  Any information disclosed will be handled in accordance with any guidance and/or Code of Practice published by the DBS. The College is exempt from the Rehabilitation of Offenders Act 1974 and therefore all convictions, cautions, reprimands and final warnings (including those which would normally be considered as “spent” under the Act) must be declared, subject to the DBS filtering rules. It is a criminal offence for any person who is barred from working with children to attempt to apply for a position at the College.**