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| **Job Title** | Apprentice Chef |
| **Reports to** | Head Chef |

**Job Purpose**

We have an exciting opportunity for an Apprentice Chef to join our central dining facility team on a 15-month course.

The role will involve prompt and efficient preparation of all meals to the College’s standard. The post holder will also assist with the service of breakfast, lunch and dinners maintaining the correct standards for food safety and health in accordance to regulations.

You can start an apprenticeship whether you’re starting your career, want a change or you're upskilling in your current job. The team will teach you everything you need to know, but must have a passion to work in catering, and be able to take on board all training and take instruction.

**Key Tasks and Responsibilities**

* Prepare, cook and serve any food delegated as your responsibility ensuring that the highest possible quality is maintained;
* Support all aspects of production and presentation of service, having regard for delivering high standards of health and safety, hygiene, nutritional value and allergen control and ensure non-compliance is reported in your kitchen;
* Adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times and ensure that all records of such are kept;
* Ensure stock is controlled and rotated;
* To maintain your work area to ensure it is clean, hygienic and tidy at all times;
* To identify any hazards and make safe any defects in the kitchen or equipment, reporting any problems to the senior chef on duty;
* Adhere to all parts of Eton College Food Hygiene Policy and Food Safety Management System;
* Ensure that food allergen procedures and processes are followed when on shift;
* Attend all annual training as requested and required by law and The College;
* Undertake any reasonable request from the Head or Exec Chef, member of the management team or Catering Director.

**Safeguarding Duties:**

* Commitment to 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.

**As an apprentice you’ll:**

* Have regular one to one sessions with a dedicated trainer either remotely or through visits to your workplace;
* Learn and train for a specific job;
* Get hands-on experience in a real job;
* Study for at least 20% of your working hours;
* Complete assessments during and at the end of your apprenticeship.

**Skills and Competencies Required**

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

* GCSE English and Maths Grade 4 or above or willing to undertake functional skills;
* A genuine interest in and passion for good food;
* Great attention to detail and take pride in your work – you’re keen to deliver the highest possible standards.

You may enjoy this role if:

* You are flexible in your approach to work and have a ‘can do’ attitude;
* You enjoy working as part of a team and you are happy to get stuck in and support your colleagues.

**Working Pattern**

* Your working hours will be 42.5 hours per week, working 5 days out of 7.
* You will be working 40 weeks per year (34 weeks term time plus 6 weeks summer schools).

**The Qualification**

* You will gain a nationally recognised Level 2 Production Chef Apprenticeship Certificate.

**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.