



Head Cook

Job Description and Person Specification





About Farms for City Children

Farms for City Children exists to remove the barriers that prevent children and young people having meaningful access to the natural world. Through a week on one of our three heritage farms, Nethercott House in Devon, Lower Treginnis in Pembrokeshire and Wick Court in Gloucestershire, children and young people experience increased learning and engagement, improved connections and wellbeing and leave us with enhanced environmental citizenship. Visiting children are immersed in the natural world of countryside through a food and farming offer that allows them to participate in the seasonal tasks of the day: sowing, growing and harvesting in our kitchen gardens; caring for livestock and looking after the land; and cooking up a home-grown feast in the farmhouse kitchen. Spending time working alongside real farmers fosters children's independence and helps them to grow in confidence, develops their self-esteem, and encourages them to become more resilient. In partnership with our commercial farming neighbours, children experience the benefits of collaboration, enjoy plenty of physical activity, good food, and fresh air, and discover the magical rural environment that is full of new words, sounds and experiences to inspire their creativity.

"Some of the children we took to the farms had very difficult and chaotic lives. We took them out of a very difficult environment where they were unable to socialise and didn't know how to share and put them into a totally different world. It was a haven where they could thrive."

Teacher from London

Further details about the charity can be found on our impact report
www.farmsforcitychildren.org/2021-2022-impact-report/

Job Description – Head Cook



Job Title	Head Cook
Location	Farms for City Children, Lower Treginnis
Reporting to	Farm School Manager
Contract type	Full Time, Permanent (Part Time and Term Time working considered)
Salary	Appoint scale £22,000 - £25,000
Benefits	Farms for City Children will contribute 6% on top of the annual salary into the Charity's NEST Pension Scheme. A tax efficient, Salary Exchange (also known as Salary sacrifice) scheme is operated for both pension contributions and childcare costs.

Role Overview

Passionate about fresh seasonal produce, this senior role is central to the efficient running of a busy kitchen providing three nutritious meals each day to a large residential accommodation for groups of up to 39 children and their accompanying adults. An integral part of the house team, the successful candidate will work closely with the Farm School Manager, Office Manager and Kitchen Assistants to ensure the needs of resident groups are met and that the highest standards of nutrition, food quality, food hygiene and health and safety are maintained.

Lower Treginnis grows seasonal food on its allotment and in polytunnels and our Head Cook will work closely with the Gardener and Farm Operations Manager to ensure we make the most of opportunities to rear, grow and use our own produce, in order to teach visiting children the relationship between food and farming. This is a unique working environment and full support will be given to the right candidate as they adapt to this creative way of working.

This role will have direct contact with our visiting children and adults and will include delivering fun and informative cooking sessions for groups of children. We pride ourselves on being able to cater for a full range of dietary needs and cultural differences.

Main responsibilities

- To run the kitchen and supervise the work of the Kitchen Assistants and others supporting the kitchen
- To be responsible for providing a high quality, nutritionally balanced, varied and healthy menu of home-made meals for all visitors and staff that adheres to the Charity's Good Food Policy
- Management and oversight of all food standards requirements, maintaining our outstanding reputation and rating, to include all record keeping, training for all staff involved in food preparation and liaising with Environmental Health
- To be responsible for ordering and purchasing all food, including working with our Farm Operations Team to develop internal transfers of fresh produce, and working closely with the Office Manager in the administration of accounts and suppliers to ensure we meet budget target
- Support the farm management team to create a warm, child-centred environment in which all visiting children flourish
- Ensure catering equipment is in good condition and used and stored safely, working closely with the Farm School Manager to maintain the highest Health and Safety practices in the kitchen

- To actively seek feedback from groups in residence to ensure that we are able to respond positively to any dietary needs

Strategy, Ethos, and Values

- Champion quality and excellence, seeking-out and sharing constructive feedback from beneficiaries to support the continual evolution of the operations at Lower Treginnis
- Model the values and ethos of the Charity and ensure these are upheld at all times

Continuous professional development

- Maintain a commitment to continuous professional development including undertaking professional and technical training as required by the Charity
- Keep abreast of best practice, by developing links with other organisations in the sector, holding professional memberships, and participating in local and regional forums

General

- Attend and contribute to Health and Safety and team meetings, proactively contributing ideas and suggestions in advance, and preparing reports as required
- Any other work as directed by the Farm School Manager, appropriate to the role

Person Specification – Head Cook



This role is only open to applicants who have the permanent right to live and work in the UK.

Training, Experience and Qualifications

Essential

- Educated to A-level or equivalent
- Certificated training in catering or a related discipline
- Relevant experience of leading a team in a kitchen environment
- Training in Food Hygiene and H&S in a kitchen environment
- Knowledge and experience of childhood nutrition and of linking food to farming and growing

Desirable

- Experience of working with children and undertaking training in Safeguarding
- Experience of leading cooking activities for groups of children
- Certificated training in Safeguarding or Management

Knowledge and Skills

Essential – All roles

- An engaging communicator with the ability to connect with children of all ages
- A friendly and supportive colleague who fosters constructive and collaborative relationships across the Charity and seeks opportunities to share knowledge and learn from others
- Self-driven, with the ability to plan, prioritise and manage time effectively
- Calm under pressure

Desirable

- Demonstrable commitment to continuous professional development

Additional Information – Head Cook

Disclosure and Barring Service

This post is subject to a DBS check.

Hours of work

The post is a full-time role without evening work or weekends.

Annual leave

The annual leave entitlement for this post is 25 days per year plus public holidays.

Probationary period

The appointment will be subject to a probationary period of 3 months.

References

All appointments will be confirmed only upon receipt of satisfactory references.