
Your job

Job Title: Mobile School Chef

Service: Local Kitchen, Transport & Road Safety (LTRS)

Grade: 5

Reporting to: Area Supervisor

You will provide catering cover as required to a range of school sites across the Wigan borough. You will be working in busy school kitchens with responsibility for the overall catering operation including the preparation and service of high- quality meals for pupils, staff and visitors to the school.

You will plan stock and ordering requirements in line with pre-determined menus and budgets. You will lead and supervise the catering team, ensuring that they are motivated, engaged and appropriately trained to meet the needs of the service within the school.

You will participate in and oversee that the catering cleaning duties are carried out in accordance with the relevant policies and procedures.

You will have responsibility for cash reconciliation where appropriate which will include banking and handling of money.

You will operate in line with the council's Team Wigan Behaviours and values, which underpin the new era 'Progress with Unity' plan (2024) - an innovative movement for change for the next decade.

Mandatory Statement

The Council is committed to complying with European General Data Protection regulations (GDPR) and meeting the requirements of the Information Commissioner's office (regulating data protection compliance in the UK). It is your responsibility to ensure that the work you undertake is compliant with the General Data Protection regulations.

Wigan Council is an active, strong, and committed corporate parent. As a priority, all employees have a responsibility towards the children we look after and care leavers, not just those employed by the Children's Directorate.

In this job you will:

In the next 12 months, you will:

- Complete all mandatory and essential training for the role.

On an ongoing basis you will:

- Promote a welcoming and friendly environment for customers.
- Lead the catering provision and service of all catering requirements.
- Complete, maintain and submit all relevant documentation including Hazard Analysis and Critical Control Points (HACCP), food and equipment orders and staff time sheets.
- Comply with the relevant quality assurance standards.
- Adhere to health and safety working practices ensuring own personal safety and that of others.
- Work with other team members and colleagues to develop and maintain effective working relationships.
- Undertake regular training as and when required under the direction of the LTRS management team.
- Attend meetings including directorate level 'Listening into Action', attend regular staff engagement sessions which focus on continuous improvement and attend 2 cleaning days per year.
- Work with Local Kitchen management team to maximise profitability through managing income levels, labour and food costs.
- Remain adaptable and respond positively to ad-hoc work location changes which will enable Local Kitchen to deliver its daily food provision to all schools within the portfolio.

- Ensure you operate within GDPR guidelines by regularly reviewing data held and destroying information in line with retention schedules.

In this job you will need:

You must be able to demonstrate the following essential requirements:

- City & Guilds 706/1 & 2 or equivalent level of experience in the catering industry. (Unqualified applicants must be prepared to undertake formal training to complete City & Guilds 706/1 & 2 or equivalent qualification).
- Level 2 Certificate in Team Leading.
- Level 2 Food Hygiene & Safety (Basic Food Hygiene Certificate).
- Experience of developing efficient production methods/methods of working.
- Extensive knowledge and extensive experience of all appropriate allergen legislation.
- Excellent customer care skills with a good understanding of customer care principles.
- Excellent communication skills with a good level of written, oral and numeracy skills.
- Knowledge of basic Health & Safety principles and how to adhere to them in a kitchen environment.
- Good understanding of Control of Substances Hazardous to Health (COSHH) principles.
- Experience of working in a busy catering operation.
- Exceptional talent to lead and motivate a flexible team and the ability to work without supervision. On occasion you may be asked to work alone.
- Constructive mindset to change and change management.
- Flexible attitude and positive approach to managing additional resources and staff.
- Ability to lead multiple kitchens during periods of high sickness or absenteeism.
- Understand the LTRS management chain and ensure communication is timely, precise and effective when interacting with kitchen staff and the LTRS management team.
- Enthuse and motivate your team using multiple strategies to increase productivity and positively evolve business activities.

- Encourage team to think differently and actively promote training and further development opportunities.
- Be able to manage both food costs and income in line with catering budgets and knowledge of how to increase income and of the importance of marketing to maximise income.
- Ability to stand for long periods of time and to lift heavy equipment.
- Willingness to work on school inset training days and school open evenings when required.
- Hold a full valid driving licence or have the ability to demonstrate the efficient use of own or public transport to travel as required.

Our Culture

For us, it's not just about all we achieve as an organisation, but how we do it. Therefore, all employees are expected to display our **TeamWigan** behaviours.

Be Positive	“ Take pride in all that you do and support and develop yourself and others. ”
Be Accountable	“ Be responsible for making things better, enabling change and supporting improvement. ”
Be Courageous	“ Be open to doing things differently and working collaboratively with others. ”
Be Kind	“ Be helpful, generous and thoughtful towards yourself and others. ”