



Cranbrook



Sous Chef

Waterloo Road, Cranbrook, Kent TN17 3JD

Telephone 01580 711801

E-mail: radfordk@cranbrook.kent.sch.uk

www.cranbrookschool.co.uk

School Information

Cranbrook School is a mixed state grammar school with 922 pupils aged 11-18 years, including around 224 boarders. It was founded in 1518. Day pupils come from within 5.28 miles of the school, following a test to judge their suitability for a grammar school education. Boarders are admitted from a wide area, having sat the same test. Although it is a selective school, Cranbrook admits a wider ability range than many other grammar schools. We provide a challenging and supportive curriculum so that students of all abilities are catered for. The value-added scores that are achieved each year bear testimony to the success of our provision.

Pupils join at the age of 11 or 13, and in Year 10 they start GCSEs in nine or ten subjects. Most students then qualify for the Sixth Form, this being supplemented by a healthy intake into Year 12 from other schools. All Sixth Formers take at least three A levels and can choose the EPQ and other qualifications in addition.

For a state school, the facilities are impressive. Within the seventy acres of school grounds are found the six boarding houses, the Queen's Hall Theatre (used for assemblies, school productions, visiting theatre companies and concerts), a large library and lecture theatre. Sports facilities include a large sports hall, dance studio, cardio gym, weights room, heated outdoor swimming pool, squash courts and extensive playing fields and facilities for games - hockey, rugby, cricket, netball, tennis and athletics – as well as an astro-turf pitch. The school also possesses a Performing Arts Centre that houses a drama studio and music practice rooms, and a vibrant Sixth Form Centre. The school boasts an Observatory named after Dr Piers Sellers OBE, an Old Cranbrookian and NASA astronaut.

Cranbrook is keen to educate the whole person and to this end it runs a wide programme of extra-curricular activities, including the Combined Cadet Force and Duke of Edinburgh Award Scheme, as well as a broad range of sports, music and drama, both during the week and at the weekend. We have a long tradition of overseas trips and, in recent years, groups have travelled to South America, Portugal, Nepal, and southern India for sports tours, exchanges, adventure, and to work on projects.

Cranbrook's boarding houses each have their own ethos and identity and a marked sense of house pride. There is a full fixture programme on weekends and a variety of trips and activities on Sundays, for which a number of staff give up their time. The boarding life of the School offers both staff and students new and enriching experiences and makes this an exciting and fun place to work.

Cranbrook is an active school which will appeal to those prepared to give generously of their time and to take the progress and development of their students very seriously. The school seeks to appoint staff who will involve themselves fully in the life of the school, and applicants are invited to indicate areas where they would be able to make a contribution. We welcome Early Careers Teachers and have a number of experienced mentors on our staff. ECTs and their mentors are offered additional support via Teach in Kent to help ensure a positive experience during the two-year training.

Some benefits of working at Cranbrook include:

- Regular socials and use of our on-site bar, the Coach House
- A rural site in a small country town, 15 minutes' drive from the nearest station (Staplehurst) and an hour from London.

JOB TITLE: Sous Chef

PRIMARY LOCATION: Cranbrook School

DIRECTLY RESPONSIBLE TO: Head Chef

MAIN PURPOSE: To support the Head Chef/Senior Sous Chef in running the catering department at the school, deputising in their absence. Inspiring and leading the chefs during shifts ensuring quality and organisation are maintained at all times.

Job Summary

Sous Chef for a co-educational grammar school in the heart of the glorious Wealden countryside. It is one of only a small number of state boarding schools in the UK.

This position will be a senior position within the team responsible for providing all the catering for approximately 926 students, 224 of which are boarders. In addition, catering is required for all support staff, teachers and for the local primary school.

The catering is a 7-day operation catering for 3 services per day. The kitchen is also required to provide food for any special events, boarding house dinners and any other functions held at the school.

Responsibilities / Duties

- Overseeing the preparation of all the food for the canteen and any other areas required
- Deputising and taking on the lead role in the Head Chef's absence
- Ensuring kitchen staff are complying with all school policies
- Following all government guidance regarding food in schools
- Reviewing the menus seasonally and keeping accurate inventory at all times
- Being aware of the budget set by the Bursar and making savings where possible
- Maintaining a very high standard of food quality in all areas
- Ensuring accurate portion control is implemented for all menus
- Ensuring all ordering is accurate and being properly rotated
- Supporting the Head Chef in training all staff with new recipes and menus and ensuring the quality is maintained
- Always ensuring a positive and creative atmosphere within the kitchen
- Following all legislation pertaining to food safety and allergen awareness
- Monitoring the HACCP system and ensuring all documentation is completed at the correct times
- Ensuring compliance to all COSHH processes and signage
- Managing a positive and open relationship with the Head Chef and ensuring that his directions are carried out by the kitchen team
- Reporting directly to the Head Chef
- The role will involve additional hours each term to cover school events and functions as directed by the Chef Manager. These hours will be claimed on a timesheet and will be remunerated at time and a third.

- You will be required to work an additional 2 weeks during the summer holidays (at your normal contracted hours) to cover residential lettings as directed by the Chef Manger. These hours will be claimed on a timesheet and will be remunerated at time and a third.
- The role will involve working some weekends on a 3-4 week cycle to cover any issues that may arise such as covering staff shortages these will be factored in within the chefs rota

Qualifications / skills

- Candidate must have/will require an Enhanced DBS.
- At least 5 years as a Sous / Senior Sous Chef in a quality kitchen
- Preferably experience within 2 AA rosette kitchen or above
- Have either NVQ Level 1&2 or City & Guilds 7061/2
- Minimum Food Safety Level 3
- First Aid at Work (not essential)

Conditions of Service

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| <ul style="list-style-type: none"> ▪ Salary point 25 (£31,919) £ 31,264 pro rata. ▪ 45 hours week, term time only plus inset days and speech day. ▪ Contractual sick pay is dependent upon years of service. After five years' service entitlement to six months' full pay and six months' half pay. ▪ An entitlement to join the Kent County Council Local Government Pension Scheme. ▪ Other conditions of Service will be detailed in the contract of employment. |
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Cranbrook School is committed to safeguarding and promoting the welfare of children and young people. All staff appointed will be required to pass an DBS check before commencing employment.

Cranbrook School welcomes applications from people with disabilities.
(A copy of our recruitment policy is available on request)

THE APPLICATION AND APPOINTMENT ARRANGEMENTS

We look forward to receiving your application completed as fully as possible and returned to Karen Radford. Please also send a letter stating reasons why you would particularly be interested and suitable for this post, in support of your application

Return applications to: Karen Radford, by e-mail or post,

Barham House
Cranbrook School
Cranbrook
Kent TN17 3JD

[**Bursar@cranbrook.kent.sch.uk**](mailto:Bursar@cranbrook.kent.sch.uk)