

Recruitment Pack Kitchen Assistant



Welcome to THAT

Thank you for your interest in joining The Howard Academy Trust. We are a family of 9 academies—4 primary, 4 secondary, and 1 alternative provision—working across Medway, Kent, and Bexley. As a Trust, we are committed to delivering the highest standards of education for all children and young people, regardless of their background.

Our vision, "Working together to create a community of successful learners" underpins everything we do. We firmly believe that every child deserves access to at least a good education, and we are proud that every academy within our Trust has maintained or improved its Ofsted rating. Notably, Temple Mill Primary School and Waterfront UTC made the remarkable journey from Special Measures to Good at their first inspection since joining us—a testament to the dedication and expertise of our staff.









At The Howard Academy Trust, we recognise that our people are central to our success. We are committed to supporting and developing our staff so that they, in turn, can provide an outstanding education for our students. Each of our academies serves its own unique community, and our role as a Trust is to provide the support, guidance, and collaboration needed to drive continuous improvement.

We are always looking for talented and passionate individuals to join our team. If you share our belief in the power of education and want to be part of an organisation that truly makes a difference, we would love to hear from you.



Owen McColgan
Chief Executive
The Howard Academy Trust



THAT

Benefits

The Howard Academy Trust is very pleased to offer our staff a vast range of benefits, both professional and personal, as we believe that our excellent teaching and support staff should be supported at work and rewarded for the great work they do.



Platinum Workplace Wellbeing Award



Healthcare



Free flu jabs every autumn



Employee Assistance Programme with Free Counselling



Mental Health First Aiders in all schools



Early finish for teaching staff on Fridays for CPD/PPA



Multiple routes into teaching



Opportunities for collaborative CPD



Trust-wide training and networking events



Career Progression and upskilling opportunities



Bespoke in-house Into Leadership Courses



LGPS/TPS Pension Scheme & Generous Contributions



Competitive salary with annual pay progression



Early salary withdrawal with Access EarlyPay



Minimum 25 days annual leave for full time staff, plus bank holidays



Discounted hire of school facilities



Cycle to work scheme



Free car parking at each Trust site



EV Charging across sites



On site catering with a full lunch menu



Discounted gym membership



A diverse and inclusive workplace



Staff referral scheme



Flexibility for life events



Annual Trust Awards





The Howard School 1,500 Pupils on Roll Located in Rainham, Kent



Temple Mill Primary School 240 Pupils on Roll Located in Strood, Kent



Deanwood Primary School 230 Pupils on Roll Located in Rainham, Kent



Thames View Primary School 450 Pupils on Roll Located in Rainham, Kent



Waterfront UTC 370 Pupils on Roll Rated Located in Gillingham, Kent



Miers Court Primary School 410 Pupils on Roll Located in Rainham, Kent



The Abbey School 1,100 Pupils on Roll Located in Faversham, Kent

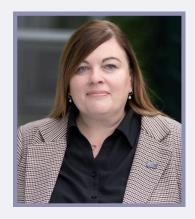


Hurstmere School 960 Pupils on Roll Located in Sidcup, London



The Rowans AP Academy 93 Pupils on Roll Located in Chatham, Kent

Welcome to The Rowans AP Academy

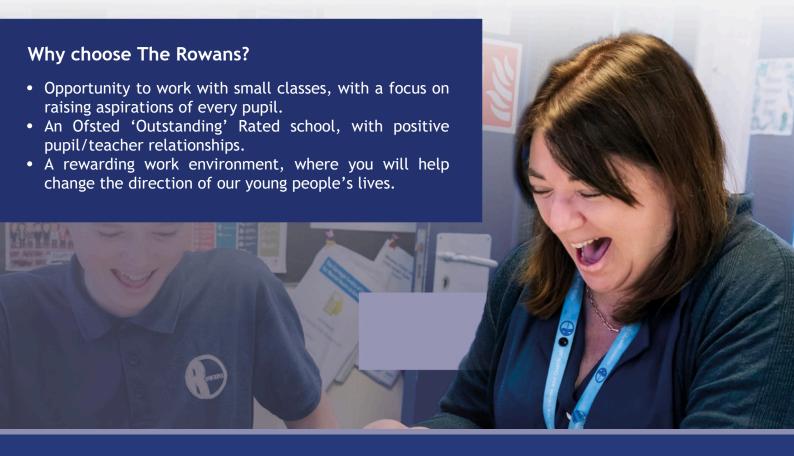


The Rowans AP Academy is a provision which enables young people to change the direction of their lives. Through a trauma informed approach, positive relationships and a strong focus on our core values of kindness, commitment and resilience, all pupils have the opportunity to re-engage with education, taking ownership of their lives and their choices.

The Rowans AP Academy supports pupils who struggle with conventional education or, due to particular changing and often traumatic events in their lives, need a period of time in an alternative provision.

We offer alternative provision with a firm focus on supporting, engaging and raising the aspirations of every pupil. Through a bespoke combination of a challenging, engaging and progressive curriculum, a tailored interventions programme and cultural capital activities, we can ensure that every pupil has the opportunity to experience success and make progress.

Mrs May, Principal

















Job Title: Kitchen Assistant

Contract Type: Term-Time Only, Permanent

Remuneration: NJC Point E2, Grades 2-3

Core Purpose and Scope

The holder of this post is expected to carry out the professional duties as described below, as circumstances may require and in accordance with the Trust's policies, under the direction of the Senior Leadership Team and Principal. The post-holder is required to fully support the vision, ethos and policies of the Trust.

THAT Vision & Values

As a Trust, our Vision and Values are achieved through:

- Excellent teaching and learning that promotes inclusivity;
- Regular opportunities for collaborative CPD to ensure best practice across academies;
- A proactive network for joint working across academies, for staff at various career stages;
- The highest standards of behaviour and conduct achieved through clear expectations and positive relationships;
- The unique character of each academy is valued and contributes to the THAT whole Trust ethos;
- Shared whole trust values of dignity, respect and ambition.
- High aspirations for all involved with the Trust;
- Each academy is a hub for its local community and families;
- Facing outwards and working in collaboration with other organisations and stakeholders;
- A centralised team that allows academies leaders to focus on their core purpose of education.

Values and Behaviour

Teaching & Support Staff play a vital role in making the education of the students their first concern and are accountable for achieving the highest possible standards in work and conduct. All members of staff must act with honesty and integrity; have strong knowledge within their field, keep their knowledge and skills up-to-date and are self-critical; forge positive professional relationships; and work with parents in the best interests of the students in the school.

Personal and professional conduct

The post holder should always conduct themselves professionally, treating students and staff with mutual respect, regardless of personal beliefs, in accordance with Trust ethos, policies and practices.

Purpose of the Job:

To support the smooth running of the school kitchen by assisting with food preparation, serving meals, maintaining cleanliness, and ensuring high standards of hygiene and safety are upheld at all times.

Key responsibilities:

- Cooking and preparing meals for pupils and staff, ensuring adherence to agreed menus and meeting all dietary needs
- Supporting the organisation and delivery of specialist events as required
- Ensuring full compliance with Health and Safety and Hygiene Regulations within the kitchen and surrounding areas
- Demonstrating comprehensive knowledge and understanding of 'The Safer Food Better Business for Caterers,' covering COSHH, HACCP, Allergies, EHO, and temperature recording as per the Food Standards Agency guidelines
- Maintaining accurate stock levels of dry goods and frozen cabinets
- Being aware of and responding to clients' needs regarding special meal arrangements, including likes, dislikes, and special diets, and managing portion control effectively

Working Environment:

The post holder will be required to work in a kitchen and may occasionally be exposed to hot working conditions. They will be responsible for operating equipment within the kitchen.

It is desirable that the post holder has experience in an environment that includes providing catering for children with additional educational needs, or have worked within schools or further educational establishments.

Additional duties:

- All staff, with the support of the Academy's designated DSL, have a responsibility for providing and safeguarding the welfare of the students and young people
- To be familiar with and support any health and safety procedures and ensure all duties and responsibilities are discharged in accordance with the Academy's health and safety at work policy

This job description does not form part of the Contract of Employment and is not necessarily a comprehensive description of the duties required but outlines the main responsibilities of the post. It will be reviewed regularly and may be subject to modification or amendment at any time after consultation with the holder of the post. The duties may be varied to meet the changing demands of the Academy at the reasonable discretion of the line manager.
An Enhanced DBS check will be required for this post. The job description is current at the date shown, but, in consultation with you, may be changed by the Principal to reflect or anticipate changes in the job commensurate with the grade and job title. The successful candidate must have a commitment to safeguarding and promoting the welfare of children and young people.



Please refer to these requirements when completing the application. The Person Specification is related to the requirements of the post as determined by the Job Description.

Essential	Desirable	
Education and Qualifications		
 Maths and English GCSE grade C or equivalent Level 2 Food Hygiene & Safety 	 First Aid trained Health & Safety trained Additional culinary/catering qualifications 	
Experience		
 Ability to plan, cook, and present meals for children and adults At least 2 years' experience of working in a school kitchen environment Ability to plan menus to accommodate special dietary needs. An awareness of health and safety issues. Ability to maintain clear, accurate records 	 Experience of working within the academy or education sector Experience in an environment that includes providing catering for children with severe and profound learning difficulties, or prior experience within schools or further educational establishments is desirable 	
Knowledge and Understanding		
 Good understanding of multiple cooking methods and an understanding of correct cooking procedures Excellent hygiene standards Awareness of health and safety procedures in a kitchen environment 	 Knowledge of child protection and safeguarding policies Sound understanding of equal opportunity issues within the workplace and the importance of culture and ethos, and how these impacts on morale, high expectation, and high standards 	
Characteristics and Competencies		
 Excellent communication skills, both written and oral The ability to work within a team and follow given instructions Being well-organised and having good time-keeping skills Capable of working efficiently in a busy environment 		



THE HOWARD
Academy Trust