



We are Hiring

ROLE	Chef Manager
SECTOR	Primary Schools
LOCATION	Greater London
SALARY	£18-20,000
CONTRACT	Permanent
HOURS	Full time
REPORT TO	Head of Catering
START DATE	As soon as possible

The Company

Govinda's are a 100% owned subsidiary of the Avanti Schools Trust. We provide school meals to the Avanti Schools Trust, in line with the Krishna faith principles. We currently have 4 schools across North London and are expanding.

Our meals are all high quality vegetarian cuisine, and comprise of a range of Western and Asian menu options. We place great emphasis on freshness and good balanced nutrition, with all our food being prepared fresh daily, in line with the guidelines of the Faith. We see food as an important part of the children's education. Hygiene and Safety are also very important, with all of our kitchens currently having 5 star ratings.

We are seeking an experienced professional take over and lead an established team overseeing the meal production in two busy Primary schools. The role is hands on, and the successful candidate will be responsible for providing high quality meal standards, in line with the School Food Trust and Healthy Eating Guidelines, as well as ensuring food cost control and wastage, staff and food budgets, Hygiene and Safety management etc. We

have recently implemented a sophisticated ordering, stock control and nutritional analysis system to assist with this.

One of the schools is currently having a brand new kitchen being built. The Chef Manager will be required to work closely with the Head of Catering in planning, mobilising and training this facility.

The other existing unit has a modern, well equipped kitchen in excellent condition.

Our Food

We all know how much kids love animals, and it's this simple compassion that inspires our approach to school lunches.

We're a conscious kitchen offering a purely vegetarian menu of familiar favourites alongside global gourmet goodies – all without harming creatures of the feathered, four-legged or fishy kind.

Our food doesn't just taste, smell and look good – it *feels* good too. 'Feel good food' means you can feel good about what you're eating and where it comes from. The GOVINDA'S GOODNESS GUARANTEE means all of our meals are 100% Chaitanya vegetarian, using fresh, wholesome ingredients, and meeting all legislative and Schools Food Trust guidelines.

Currently, GOVINDA'S caters for a growing family of schools run by the Avanti Schools Trust. Their unique ethos means our menus have to be pretty special too.

Job Description & Profile

You will have the following key skills:

- Excellent cooking skills, qualifications and relevant experience, with knowledge of both Western and Asian vegetarian cuisines.
- Able to manage production of 600 + pupil meals daily, plus retail & hospitality service. Producing freshly prepared food to the required standard of quality and presentation.
- Outside Hospitality Catering experience an advantage.
- Proven track record of successful Kitchen management experience, including Menu and Production planning, Labour, Food and Sundry Cost control, Stock

management, Cleaning and Hygiene control. Candidates should be commercially astute and aware of their operations costs.

- Clear ability and experience of managing stock and budgets, with a proven track record in achieving financial and service targets.
- Good communications skills, including IT, and have experience of building excellent relationships with different internal/external stakeholders.
- Good team building and leadership skills: building, developing and Performance Managing the teams, ensuring they are engaged, motivated and passionate about delivering the service that is expected.
- Keeping high standards of H&S, Food Safety and Nutritional Regulations and all other legislative requirements.
- Scheduling, providing and recording staff training and Performance Management Appraisals.
- Have knowledge of Health & Safety; including COSHH, and possession of a Level 3 Food Hygiene qualification or equivalent an advantage.
- A flexible approach with working hours.

Applying

VACANCY ANNOUNCED	6 th October 2015
APPLICATION DEADLINE	1 st November 2015
SUBMISSIONS TO	hew.miles@avanti.org.uk
INTERVIEW DATES	TBC

Applications are by CV only, highlighting relevant experience. Please submit as an attached file to hew.miles@avanti.org.uk.

To discover more about this exciting opportunity contact me 0782 551 1168 or govindas@avanti.org.uk. We are located in Harrow at the Krishna Avanti Primary School site (www.avanti.org.uk/kapsharrow). Visits are welcome by appointment.

Please note: Govinda's Limited is committed to safeguarding and promoting the welfare of the children and young people it serves. All successful candidates are required to have an Enhanced DBS check.