



LORD
WANDSWORTH
COLLEGE
· HAMPSHIRE ·



Lord Wandsworth College Pastry Chef

Candidate Pack



Role Profile

Directorate:	Catering
Responsible to:	Catering Manager
Location:	On Campus
Contract:	Full time, 38 weeks per year, plus 15 cleaning/training days
Hours:	37.5 hours per week, 06.00 - 14.00
Hourly Rate:	£29,475 inclusive of holiday pay (£16.50 per hour)

Come and join our Catering team!

It is our belief that our staff are our biggest asset. We believe our staff should be respected, well trained & supported.

You will receive an excellent induction and work alongside fully trained catering teams, ensuring our Pupils and Staff are well catered for within a welcoming safe environment. We are a friendly and welcoming team. While working hard we also arrange social events so there is plenty of opportunity to get to know your colleagues in a relaxed environment too.

We use fresh produce with the majority of dishes made from scratch each day. We have herbs and fruit trees on site which are often used in our recipes.

Benefits

We offer a vast range of staff benefits including:

- Enhanced family friendly policies including support for emergency time off for dependants
- Friends and Family referral scheme (£250 for each referral)
- Contributory pension scheme
- Fee remission for children
- State of the art, restaurant quality hot and cold food available
- Give as you earn and staff volunteering day
- Death in service scheme - 4 times your annual salary
- Use of wide-ranging school facilities - swimming pool, tennis, walks, trails etc
- Excellent social and sporting events for staff within the school

Role outline and purpose

This role is responsible for the creation and preparation of a wide range of seasonal desserts, cakes and other baked goods for all guests of Julyan's.

As Pastry Chef you will work closely with both the Head and Sous Chefs to enhancing the pupil's daily meal experience as well as working on a variety of functions throughout the year where the very highest quality of food is required to promote the college.

You will liaise with both the Head and Sous Chefs to ensure a successful working environment – ensuring we remain able to develop the offer as trends and tastes evolve. This is a position of responsibility with an expectation that you can make a difference.

Role responsibilities

- Assist in the management of food standards, due diligence and quality across all areas during all stage's food preparation and production
- Work with the Head Chef in creating and developing new menu ideas, but to take the lead in keeping the Pastry section exciting and contemporary
- Assist in the kitchen management of identifying and labelling the 14 major food allergies (as specified by law) and help calculate nutritional values
- Ensure that all dishes are prepared, always cooked and served to the highest possible standard in line with menu specifications & food hygiene
- Ensure minimum wastage occurs within the kitchen, implementing ideas for reducing wastage wherever possible
- To develop a sustainable approach to the Pastry section in terms of the ingredients used and to encourage a healthier attitude to what is created
- Assist with the effective management of stock control and portion control
- Comply with all Company policies, procedures and statutory regulations including H&S, environmental health, safe working practices, hygiene, cleanliness, fire & COSHH

- Ensure all required H&S records and procedures are always adhered to, including stock rotation and temperature records, due diligence & allergens
- To support front of house
- To attend meetings and training courses as requested from time to time

Person specifications

- Ability to work well under pressure
- Strong Interpersonal skills and ability to communicate effectively with catering staff, pupils and parents at all levels
- Excellent attention to detail
- Level 2 Food Hygiene certificate and basic Health & Safety certificate

Behaviours and competencies

- An enthusiasm to produce new and exciting desserts, cakes and other baked goods Hold a good understanding of the importance of Safeguarding and Child Protection
- Ability to work autonomously, but also with a team
- Demonstrate a commitment to the values and pillars of LWC
- Be proactive in matters relating to health and safety
- Demonstrate a commitment to diversity and inclusion practices

Key Stakeholders

- Catering Manager
- Head Chef
- Operations Manager
- All staff
- All pupils

This role profile is not exhaustive and will be subject to review. It may be amended to meet the changing needs of the college.





Lord Wandsworth College

A different kind of school for a wonderfully open world

Uncertainty is a gift to those with a wide perspective, an open mind and the space and the safety to explore. Our job is to widen students' worlds so nothing is beyond their grasp.

We've been 'widening worlds' since 1922, when LWC was founded by Sydney Stern (Lord Wandsworth) to support orphans. In those days, this widening of worlds was very much a response to the fact that orphans' worlds had contracted or collapsed very suddenly. The school expanded their opportunities, connecting them - via our vast acreage and farmland - with a path into agriculture.

These days, the future is far less known; vocations harder to predict. And so the need to widen worlds is more profound. We support and inspire students, around 700 of them, to be able to forge their own futures, each one more exciting and extraordinary than any goal they could have envisaged at the start. Wonderfully, our students' successes make our world bigger too.

Appointment process and how to apply

Please apply via our LWC website using the Hire Road platform.

The closing date for applications is midnight on 22nd November.

The college reserve the right to close the role early.

Should you wish to discuss the role in strict confidence please feel free to contact Iain Hedley, Catering Manager at hedleyi@lordwandsworth.org.

We welcome people of all faiths and those that are committed to these values. We recognise that we have under-represented groups within our workforce. As part of our commitment to diversity and equality of opportunity we are actively encouraging applications from under-represented groups such as returning parents or carers who are re-entering work after a career break, people who are LGBT+, from Black, Asian and Minority Ethnic backgrounds, with a disability, impairment, learning difference or long-term condition, with caring responsibilities, from different nations and regions and those with a lived experience of poverty as well as any other under-represented group in our workforce. We are committed to ensuring the safety and protection of our employees from all forms of harm.

Appointments will be made subject to receipt of satisfactory references and enhanced DBS check. The College is committed to safeguarding and promoting the welfare of young people. The successful applicant will be subject to a Disclosure and Barring Services (DBS) check and references. We are an equal opportunities employer.

Lord Wandsworth College is a registered charity (Number: 1143359) providing outstanding caring education for boys and girls since 1922.



Long Sutton, Hampshire, RG29 1TA

T. 01256 862201 W. www.lordwandsworth.org