



Assistant (Second) Cook (temporary cover)

Cover required for the period:

Immediate start to 27th March 2026 with possible extension from April 2026

Do you have a passion for food and love working with children? If so we would like to hear from you!

We have a vacancy for an Assistant Cook to cover staff absence. The post includes preparing food, serving breacktime snacks and lunch to pupils and staff, assisting with preparation and cleaning down and tidying at the end of service.

With fantastic hours - you'll work Monday to Friday during school term time. Ideal to fit around any family commitments, providing an excellent work/life balance.

If this sounds like a job for you then please apply or call us to arrange an informal visit or discussion. Please contact Lisa Horritt, Finance Manager lisa.horritt@stdominicspriory.co.uk for an application form

Mon-Fri 7.15 – 2.15pm, term time only (36 weeks)

Salary £12.88 per hour, actual salary £18,753.28 per annum

Close date: Role commences as soon as possible subject to checks

Duties will include:

- Help provide and maintain an efficient service, following company values, policies and procedures
- Preparation and service of food and beverages using seasonal, fresh ingredients and working within the financial parameters of the school
- Establish and maintain effective working relationships with school staff at all levels
- Maintain excellent service to our pupils and staff at all times
- Ensuring implementation and maintenance of all statutory and company standards of hygiene, food safety and health & safety including delivery of training
- Preparing quality food items and assistance with exciting, innovative menus
- Ensuring that food is at the correct temperature and is attractive and tasty
- To ensure daily bookwork and temperature records are kept to the required standards
- Ensure all equipment, refrigerators and storerooms are kept clean and tidy
- Ensures food and supply items are stored correctly
- Assist with managing orders and receiving of all food and supplies as required
- Make sure the kitchen and service areas are clean, tidy and well-presented during opening times Setting up counter for service & serving, ensuring that customers are served promptly during busy periods
- Motivating the team
- Well-organised approach to work



- Working in the washing up area.
- Clearing and cleaning down at the end of the shift.

What we are looking for:

- Experience of working in a catering/ busy kitchen environment and complying with health and safety standards.
- Experience working as part of a team and using your own initiative.
- Effective customer service skills and being able to work to high standards.
- Excellent communication skills and interpersonal skills.
- Willingness to undertake training and professional development.

Requirements

- To have or be willing to obtain a DBS certificate.
- Provide a minimum of two references
- Right to work in the UK
- Level 2 Food hygiene (or willing to obtain this)
- Allergen Training (or willing to obtain this)

This school is committed to safeguarding and promoting the welfare of children and expects all staff and volunteers to share this commitment. As we operate in an educational environment the role is dependent on an enhanced DBS check.