

St Mary's College Oscott
Chester Road, Sutton Coldfield
B73 5AA

Vacancy - Chef

Reporting to: Chef Manager

Job description

Assist the Chef Manager with:

Cooking meals whilst on duty

Manage the preparation, cooking and storage of food while you are on duty

Daily helping and checking the dining areas are clean and ready for students and guests, helping to wash and clear up after meals

Managing the kitchen HACCP, cleaning and kitchen rotas and issues around their operation.

Assist in setting up and putting away for functions.

Supervising the domestic operatives on your shift

Prepare food for the next shift or next day as required.

Prepare food separately for people with special diets and allergies

Complete HACCP forms (i.e. temperature of food, cleaning) during each shift.

Must attend health and safety courses when requested.

To do any other job, within their capabilities, requested of them by the Chef Manager

During the year you will be asked to occasionally carry out paid overtime, you will be given as much notice as possible

£15.00 per hour & holiday pay £1.81 ph

24 Hours per week

Days of shifts: Friday, Saturday, Sunday

Term time (35 wks+ holiday taken outside of term time)

8% pension + UK Healthcare cash plan & cycle to work scheme

Apply to :

Charlotte.foster@oscott.org, with CV and covering email

Closing date: 30th September 2026