



## **Romans Field School**

Shenley Road, Bletchley, Milton Keynes, MK3 7AW

*Sue Worley*

Assistant Chef

£24,817 (Actual)

permanent

**Start date:** 01/03/2026

### **About our School:**

#### **Safeguarding**

We are committed to safeguarding and promoting the welfare of pupils. All posts are offered subject to enhanced DBS checks and appropriate references. All posts are exempt from the Rehabilitation of Offenders Act 1974.

The school is an equal opportunities employer and is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. The successful applicant will be expected to undertake an Enhanced DBS check. The Governors take child protection extremely seriously and all references offered will be followed up.

Online check will be completed for shortlisted candidates. If you do not have the formal qualifications specified but can demonstrate skills or experience of equivalent standards we would be interested in your application

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### **About the Role:**

We are seeking a dedicated and enthusiastic Assistant Chef to join our busy school catering team and support the Chef Manager in catering for approximately 400 covers per day. This is an exciting opportunity for a passionate and reliable individual who thrives in a fast-paced kitchen environment and takes pride in preparing nutritious, well-presented meals for students and staff. The ideal candidate will be a strong team player with a proactive attitude and a commitment to maintaining the highest standards of food safety, hygiene, and kitchen organisation.

Qualifications and Experience:

- Level 2 Food Hygiene & Safety (essential)
  - C.O.S.H.H certification (essential)
- Diploma in Professional Cooking or City & Guilds 7061/7062 (desirable)
  - Previous experience in a busy catering environment (preferred)
  - Driving Licence required

Key Responsibilities:

- Support the Chef Manager in food preparation and kitchen operations
- Maintain high standards of cleanliness and hygiene, including cleaning equipment and ensuring health and safety regulations are met
- Monitor food stock levels, rotate stock, and assist with deliveries
  - Help reduce food waste through efficient kitchen practices
  - Assist in developing future menus and planning theme days
- Ensure food presentation and portion sizes meet quality standards

**Closing date for applications:** 30/01/2026

**Alternatively, you can apply here:** <https://mynewterm.com/jobs/110580/EDV-2026-RFS-31737>