



A M E S B U R Y





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SOUS CHEF

**Term Time plus 10 days
Monday to Friday 9.00am-5.00pm**

Dear Prospective Applicant,

We are delighted to present an exciting opportunity to join our school as a Sous Chef, supporting the Catering Manager in delivering high-quality, nutritious meals for our pupils, staff and visitors. This is a key role within our catering team, contributing to the smooth daily operation of the kitchen and helping to create a positive, enjoyable dining experience for our school community.

The successful candidate will be passionate about food, highly organised and able to work efficiently in a fast-paced environment. You will play an active role in menu preparation, food production, team support and maintaining excellent standards of hygiene and safety.

Our school is a vibrant, friendly and inclusive community where children thrive academically, socially and creatively. We are committed to providing healthy, balanced meals that support pupil wellbeing and promote lifelong positive eating habits.

If you are dedicated, enthusiastic and keen to develop your skills within a supportive school environment, we warmly encourage you to apply.

Application forms can be found at Careers – Amesbury School



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School Aims

Our primary aim at Amesbury Prep School is to ensure that every child enjoys a fulfilling and enriching educational journey. We strive to create an environment where each student feels valued, supported and empowered to reach their full potential. Specifically, our goals include:

1. Equipping every child with the skills, aptitudes and resilience necessary for success in senior school and beyond.
2. Cultivating a caring community that promotes commitment, courtesy, cooperation, tolerance and compassion.
3. Fostering strong partnerships between home and school to enhance the educational experience.
4. Setting a high standard of achievement and innovation, while nurturing personal development among staff.
5. Fulfilling our social and environmental responsibilities to society.

The Role

This is an exciting opportunity to join our catering department as a Sous Chef. Working closely with the Catering Manager, you will support the planning, preparation and delivery of meals to the highest standard. You will also help supervise kitchen staff, assist with ordering and stock control, and contribute to maintaining a safe and efficient kitchen environment.

This role requires strong teamwork, excellent organisational skills, creativity and a genuine passion for delivering outstanding food.

Person Specification

As the Sous Chef, you will:

- Believe in the school's ethos and contribute positively to its culture and values.
- Be an enthusiastic team player with a proactive, "can-do" attitude.
- Demonstrate good communication skills and a professional, approachable manner.
- Stay calm under pressure and work effectively during busy service times.
- Show strong organisational and time-management skills.
- Be confident in food preparation, cooking techniques and kitchen equipment.
- Understand the importance of nutrition, allergy awareness and dietary requirements.
- Maintain strict standards of hygiene, cleanliness and food safety.
- Work with accuracy and attention to detail.
- Demonstrate reliability, integrity and a positive work ethic with flexibility on hours as required.
- Take initiative and show the ability to work independently when required.
- Build strong relationships across the catering team and wider school community.

Qualifications

- Previous professional kitchen experience is essential, preferably in a school or similar catering environment.
- A recognised food hygiene qualification (Level 2 or above) is desirable.

- Knowledge of allergens, dietary requirements and safe food handling practices is required.



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- Additional catering or culinary qualifications would be advantageous.

Specific Responsibilities

Food Preparation & Service

- Assist the Catering Manager with planning and preparing high-quality meals for pupils and staff.
- Help develop menus that follow nutritional guidelines and accommodate dietary needs.
- Support the smooth running of breakfast, lunch, tea and additional school events.
- Ensure portion control, presentation and quality standards are consistently met.

Kitchen Operations

- Supervise kitchen assistants during service and preparation.
- Maintain cleanliness and organisation across all kitchen areas.
- Ensure all food is stored, labelled and rotated correctly.
- Assist with stock control, ordering and deliveries.

Health & Safety

- Uphold all hygiene, food safety and allergen management regulations.
- Maintain accurate records, including temperature checks and cleaning schedules.
- Follow school and legal policies relating to health, safety and safeguarding.

School Events

- Support catering for school functions such as open days, concerts, parents' evenings and celebrations.
- Assist with planning and delivering special themed menus and events.

Reporting Structure

This role reports directly to the Catering Manager and works closely with the Catering Manager and wider school operations team.

Safeguarding Commitment

Our school is committed to safeguarding and promoting the welfare of children and young people. All staff and volunteers are expected to share this commitment and will be subject to enhanced DBS checks.

If you have any questions or would like more information about the role, please contact us at recruitment@amesburyschool.co.uk