

Nursery Cook

Emerald Mindset are working with a well-established children's day nursery in Plaistow, East London, dedicated to providing a safe, nurturing, and enriching environment for children aged 6 months to 5 years. We are currently seeking an experienced and passionate Nursery Chef to join their team.

Key Responsibilities:

- Prepare, cook, and bake a variety of meals and desserts in accordance with our nursery menus, ensuring they meet the nutritional needs of children aged 6 months to 5 years.
- Design and plan a rotating menu that follows 'Healthy Eating' guidelines and celebrates cultural diversity.
- Maintain the kitchen to the highest standards of cleanliness and hygiene, ensuring our five-star rating is upheld.
- Be responsible for the kitchen clean-up, including washing up, cleaning equipment, and general maintenance of all kitchen areas.
- Manage stock levels, place orders for ingredients, and ensure stock control aligns with the set budget.
- Address any faults, breakages, or equipment shortages with the Nursery Manager promptly.
- Complete and maintain necessary kitchen paperwork.
- Adhere to all food hygiene, safety, and health regulations, including the "Safer Food, Better Business" guidelines.
- Participate in staff meetings, supervision sessions, and annual appraisals.
- Undertake relevant training, including First Aid, to stay updated on best practices.

Qualifications and Experience:

- Minimum of one year's experience in cooking for groups, preferably in a childcare setting.
- Proven ability to prepare and cook nourishing meals, including those for special dietary needs.
- Experience managing a kitchen and working within a budget.
- Strong understanding of food hygiene and safety regulations.
- Ability to work independently and as part of a team, using your initiative to manage the kitchen workload.

If you are passionate about cooking and ensuring children receive the best possible nutrition in their early years, we would love to hear from you!