**The Hive at Reddish Hall – Catering Assistant**

**Start Date: To be agreed**

**Salary:**

**Location: The Hive at Reddish Hall, Raleigh Street, Stockport SK5 7ER**

**Hours: 20**

**Job Type: Part Time**

**This is an exciting time to join Reddish Hall as we continue to expand our provision**

Reddish Hall School is an independent specialist day school for boys and girls aged from 5 to 18, catering for children with social emotional and mental health difficulties, with a high proportion of children who have a diagnosis of ASC. Our dedicated team work together to ensure successful outcomes for pupils who often arrive at the school with a troubled view of education and life.

We pride ourselves in steering children in the right direction, nurturing aspiration to progress them both academically and socially to encourage them to take pride in their achievements. Socially, we build conﬁdence in our students so they are able to have a greater understanding of the wider community in which they live. Our curriculum is diverse and aimed to support young people with learning and ensuring that when they leave school, they have an abundance of skills to help them succeed in their next steps.

**About the Group**

We are part of the Acorn Care and Education Group and can promise you plenty of challenges, and a rich variety of opportunities to develop your career.

Acorn Care and Education provide education and care across over 40 schools and more than 70 residential care homes nationally. Our vision is to build incredible futures by empowering vulnerable young people in the UK to be happy and to make their way in the world. Every day we improve the lives of thousands of young people, their families and communities through a relentless focus on caring and learning.

**Safeguarding at Reddish Hall School**

Safeguarding is at the very centre of everything we do, supporting children, parents, carers and staff. Safeguarding is everybody’s business. The welfare and safeguarding of children and young people should be of paramount consideration, whatever your role or level of responsibility is within the organisation. All employees, panel members, independent workers and volunteers are required to ensure compliance with the company’s guidance and policy on safeguarding and are required to attend Safeguarding training appropriate to their level of responsibility. Pre-employment and online checks are carried out before an offer of employment is formally made.

**About the Role**

Science has become a strength of Reddish Hall School in terms of results and the engagement of children in learning. To develop this department further, we are seeking a Head of Science to oversee the building of the curriculum, potentially into KS5, and enhance the current offer. This is a new role, as the school continues to grow both in numbers and its curriculum offer.

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**JOB DESCRIPTION:**

The Hive at Reddish Hall is a vocational unit which is part of Reddish Hall School. The school is a co-educational school catering for pupils aged 5-18 with complex educational needs, communication difficulties and challenging behaviour.

We require a part-time catering assistant to support our full time Catering team. The successful applicant should be competent in following guidelines on nutrition and healthy eating, preparing meals, monitoring and managing supplies within a budget and ensuring compliance with Health and Safety policies.

The successful applicant will be expected to contribute to the safeguarding and promotion of the welfare and personal care of children and young people. Be aware of, and comply with, policies and procedures relating to child protection; health and safety; confidentiality and data protection, reporting all concerns to the appropriate person.

**Main responsibilities:**

Providing a catering service for The Hive students and staff

Control a budget and work within set parameters as outlined by the school.

Ensure all food hygiene and health and safety regulations are adhered to at all times

Adhere to existing and new working practices, methods, procedures and respond positively to new and alternative systems

Stock taking

Completing relevant unit required paperwork

Participate in training and development

**Essential Qualifications & Experience:**

Previous contract catering & school meals experience is desirable

Must have excellent cooking skills in both presentation and taste with the desire to make the food interesting and appealing

Knowledge of statutory Hygiene requirements.

Safety conscious.

Standards and quality driven management style.

Clean and tidy in appearance.

A ‘can do’ attitude, prepared to work with the Hospitality team

Excellent interpersonal, administrative and organizational skills.