

Senior Production Chef INFORMATION PACK



The Larder West Lothian
Registered Charity SC042554
Company Number SC404466
www.thelarder.org



**Fighting Poverty and Hunger
with Dignity.**

**We recognise that education is
critical and food is empowering
in supporting disadvantaged
people to transition from
surviving to thriving.**

**We solve tomorrow's problems,
today.**

ABOUT THE LARDER

The Larder is committed to creating a more equal and just Scotland through the alternative economic model of social enterprise and calling for a Scotland without poverty, where everyone has the opportunity to achieve their full potential and the right to food is enshrined in Scots law.

We are a social enterprise that combats poverty and hunger, through 4 key strands:



01. TRAINING

for young people and adults who experience complex and multiple barriers to reaching their full potential.



02. SOCIAL FOOD

providing dignified responses to food insecurity and making sure no-one in West Lothian goes hungry



03. ENTERPRISE

projects that create solutions to social problems, improving life chances, the creation of living wage jobs and generating surplus to support the charitable aims of the organisation.



04. CAMPAIGNING

working with other charities to call on Governments for systemic changes that will eradicate poverty in Scotland .

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It is our mission to empower the most disadvantaged children, young people, adults and communities to improve their life chances, through access to learning and good food.

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MISSION

OUR VALUES

We live and breathe the values of Transformation, Compassion, Collaboration, Honesty and Quality, embedding these into every aspect of our organisation.



TRANSFORMATION

We believe in the power of learning and food to create change for individuals



COMPASSION

We make every effort to understand the feelings and emotions of every one of our beneficiaries.



COLLABORATION

We recognise the importance of working with others to achieve change



HONESTY

We act with honesty in leadership, decision making, policies and practice



QUALITY

We provide high quality services supporting those most vulnerable in society.

ROLE PROFILE

Job Title:	Senior Production Chef - Catalyst Kitchen Project
Reports To:	Community Development Manager (will also work with Head chef and kitchen team)
Contract:	Temporary - 3 Years (Linked to Scottish Government funding with the potential for continuation)
Hours:	37.5 hours per week (times and days will vary with shifts including back shift and night shift) Unsociable hours payment when worked
Salary Scale:	Grade 8 (Points 22-24) £29,152 to £30,660
Location:	Livingston, West Lothian (travel throughout West Lothian may be required)
Closing Date: Friday 23rd June 2023	
Shortlisting Date: Monday 26th June 2023	
Interview Dates: Monday 3rd July 2023	

We are seeking an experienced and creative Senior Production Chef to support the development and implementation of our Catalyst Kitchen Programme. Could this be you?

In this new role, we are looking for someone who has worked in large-scale food production i.e. school kitchens, commercial catering, commercial food production, hospital canteens and has a passion for creating simple but good quality food. The ideal candidate will be self-motivated, creative and able to work as part of a team or independently. Ideally, they will have an interest in how we create and deliver solutions to one of today's rising issues: food poverty. They will also have the desire to share their culinary skills with others through our Learn to Cook programme

We have successfully secured funding for three years from the Scottish Government Investing in Communities programme, to develop a more sustainable model of food programme that demonstrates innovation and excellence, whilst preserving food with dignity.

We are seeking an experienced production chef to support the development and implementation of our food poverty ready meal project, Catalyst Kitchen (see attached information sheet). The successful candidate will have an opportunity to shape The Larder's award winning ready meal programme, Catalyst

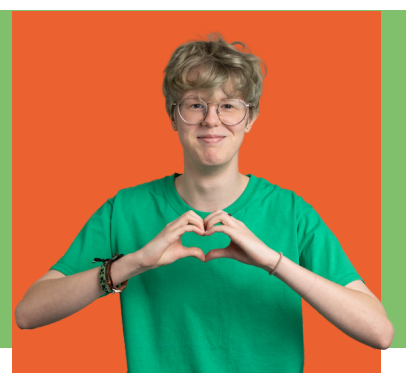
Kitchen, through the development of consistently high quality low cost ready meals, sold to a range of private and public customers in local communities.

In this role, you will lead a small kitchen team to develop menus for a large-scale format to our client and customer base across West Lothian (with potential to reach beyond this geographic area). The job role includes menu development; meal preparation and cooking, costing and pricing, meal packaging and distribution support.

The successful candidate will also share their culinary expertise and passion for good food with the children and adults in cookery classes.

We are looking for someone who has at least 5 years' experience in a range of kitchen settings but particularly large scale production cooking, which might have been gained in schools, hospitals, forces or canteens.

The Larder is a small but growing social enterprise and looks to recruit people with a can do attitude who are not afraid to get their sleeves rolled up to deliver change for the most disadvantaged people in our communities.



JOB DESCRIPTION

Key Tasks & Responsibilities:

- Develop and price menus for large scale batch cooking
- Adapting and producing dishes to meet special dietary, religious and allergenic requirements
- Ensuring compliance to procedures, menu specifications and recipes
- Produce food, meeting portion controls, and budgetary constraints
- Produce and deliver the culinary & food safety elements and operational standards
- Maintain excellent standards of personal, food and kitchen hygiene, including HACCP and allergen requirements
- Effective management of stock and waste
- Support with packaging of meals ready for distribution
- Undertake any other tasks and responsibilities appropriate to the level of this post
- Ensure efficiency in the work you carry out, keeping organised and maintaining our high standards of production.
- Carry out any other duties reasonably requested by a member of the Management Team.
- Deliver cookery classes for adults and families (this is negotiable)
- Use Microsoft Office packages independently, including excel, word and outlook

Managing Self

- Time manage self and be able to balance conflicting demands and tight deadlines
- Work with line manger to put in place a CPD plan. Take ownership of the CPD plan and ensure that it is implemented and regularly reviewed
- Develop personal networks and ensure that key members of this network are aware of the benefits of networking with The Larder.

Standard Responsibilities for all positions in The Larder

- Participate in any staff review/performance management processes involving the identifying and meeting of training needs for self and others.
 - Take appropriate responsibility to ensure the health and safety of self and others.
 - Pursue the achievement and integration of equal opportunities throughout all activities.
 - Undertake any other tasks and responsibilities appropriate to the level of this post.
 - Comply with all Larder policies and procedures
 - The Larder is committed to safeguarding and promoting the welfare of children, young people, and vulnerable adults and expects all staff to share and promote this commitment.
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Leadership

- Implement safe working practices in line with our Health and Safety procedures
- Ensure compliance with contractual, legal, regulatory, ethical, and social requirements
- Inspire, encourage, empower, and promote innovation and share best practice with team and stakeholders
- Provide effective value based leadership for staff, volunteers and beneficiaries
- Lead by example to ensure that the beneficiary engagement with the project creates change

Practical Requirements

- Current driving licence and access to a car for work travel purposes is desirable as travel may be required between Larder sites
- Able to work flexible hours and location as required

Staff Benefits

- 29 days leave (inclusive of public holidays)
- 2 Health and Wellbeing days each year
- Company pension contribution of 3% (under review)
- Company sick pay scheme
- Opportunities to shape the future work of the organisation
- Access to company health and well being support
- Commitment to continued professional development

To apply for the post, please send a tailored CV and covering letter to the post to recruitment@thelarder.org

The covering letter should be no more than one A4 side and should set out why you want to work with The Larder, expanding on the specific skills that you would bring to the post and how they connect with our values.

Requirements	Essential	Desirable	Method Of Assessment
Qualifications/ Training	<ul style="list-style-type: none"> • REHIS or equivalent min level 3 	<ul style="list-style-type: none"> • Professional cookery qualification level 5 or above 	CV and qualifications review
Knowledge and Experience	<ul style="list-style-type: none"> • Minimum of 5 years' experience preparing and cooking food from scratch in large scale format • Ability to develop and implement menu and new product ideas • Understanding of and experience of practical application of allergens and food labelling • Knowledge, understanding and implementing HACCP and Food Safety regulations 		CV and Interview
Skills	<ul style="list-style-type: none"> • Highly organised, motivated and able to demonstrate attention to detail • Ability to prioritise workload • Ability to work as part of a team to an agreed action plan • Strong IT skills 	<ul style="list-style-type: none"> • Good written and verbal communication skills • Positive working attitude and the ability to act as a role model to trainees 	CV and Interview
Personal Attributes	<ul style="list-style-type: none"> • Self-motivated with a 'Can do' attitude • Have an excellent work ethic and thrive in a busy kitchen environment • An ability to remain calm and maintain a positive outlook whilst working under pressure. • Demonstrates enthusiasm, confidence and pride in own and others' abilities 	<ul style="list-style-type: none"> • Full clean driving license 	CV and Interview

THE LARDER

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