



Information for applicants for the position of Relief Chef Manager

Dear applicant

Thank you for the interest you have shown in the advertised position at Restaurant école Ltd

Restaurant école is a recognised leader in providing fresh food services for Primary schools; we are seeking an enthusiastic Chef Area Manager who is passionate about cooking fresh food and committed to passing on skills in primary schools.

The position we are offering involves cooking with fresh food with an on site team, from scratch with a kitchen team for children aged from 3 to 11 years

As a director, I am very much an open person sharing my ideas and intentions with my team, and I welcome the views of others on how we are going to improve our services to schools.

Restaurant école is expanding rapidly. We are planning to support 600 schools nationally over the next 2 years, and expect to employ over 1800 staff. The role of Chef Area Manager will involve working closely with the kitchen teams at the schools and developing their skills to further improve our fresh food service for the children.

I look forward to receiving your application.

Yours sincerely
Francois Nouaillat
Director of Restaurant école Ltd

A handwritten signature in black ink, appearing to read "Francois Nouaillat". The signature is fluid and cursive, with a large loop at the beginning and a long tail extending to the right.



Restaurant école philosophy

Restaurant école has been developed by a primary school Headteacher and a French chef, as a direct response to schools nationwide and parents who want healthy meals for their children at school.

A healthier alternative is vital because research shows that:

- Obesity amongst children is increasing.
- In a typical week one in five children eats no fruit at all.
- A healthy balanced diet has a significantly positive effect on children's behaviour and ultimately on their adult health and life expectancy.

Peter Kent, the Headteacher and Francois Nouaillat, the chef and a parent of two children attending the school, have worked closely with the governing body and have put in place a school meal service to be proud of.

The school meals now include.

- Fresh, rather than precooked 'convenience foods'.
- An increase in fresh fruit and vegetables.
- A reduction in additives and preservatives.

The change has been very much welcomed by parents and the number of children (and staff!) taking a school meal has increased.

Word has now spread! Other schools are asking how they too can make the change to a healthy diet for their children. However, there is a limit to the number of schools Francois can help directly.

So, how is it possible to bring the philosophy to other schools?

After months of discussion, the involvement of a nutritionist, a business director and advice from the vast number of catering experts with whom Francois has worked

..... Restaurant école Limited has been formed

The raison d'être is simple:

To provide fresh food every day.

Restaurant école ... making a difference!!

In setting up the company, we were keen to move away from most of the conventional structures of school catering suppliers. We see ourselves as educational suppliers rather than a catering company.



As well as having our own ideas and passions, we liaise with parents and schools to see what they want. In the absence of clear nutritional guidelines from the Government we are using the Caroline Walker Trust nutritional guidelines as a basis for food services as these are regarded as the guidelines with the highest expectations.

After carrying out school based trials and evaluation we have arrived at a service, which will provide: -

For Parents and children:

- 95% of foods served fresh, and where possible free range and organic.
- 39 preservatives, food enhancers, and colourings, banned from our meals.
- A gradual reduction in the levels of sugar and salt.
- Menus, checked weekly against Restaurant école's own nutritional standards.
- Menus, reflecting seasonal choices and range in the food market.
- Fresh seasonal snack vegetables, cut fruit, milk and freshly baked bread available on children's dining tables at every meal. Crisps and other related items are no longer provided.
- A food purchasing policy, which puts the highest importance on food quality rather than price.
- The use of local suppliers, wherever possible, to ensure food quality.

For Schools:

- A contract based on an agreed price of a school meal, with no "hidden clauses"
- Weekly support by our chef area manager to maintain menu quality and develop a strong relationship with the school.
- Menus specific to each school and which are developed in partnership between the head chef and the school.
- A commitment to Education for Healthy Eating. We welcome partnership projects with schools which encourage children's long term eating habits.

Changing and developing children's eating habits is a lengthy process. Each child is different and we use a variety of approaches to encourage these changes. We start from where they are now and move gently forward.

We want our children to know what constitutes a healthy balanced diet and to recognise quality food when they see it. We really believe with this approach we can have a significant effect on children's long-term health.



Conclusions

Restaurant école promotes policies to encourage healthy eating.

- There has been confusion about the development of national policies in this area and we are pleased to learn that central government is proposing to issue nutritional guidelines for school meals in September this year.
- However, we believe national policies also need to be developed regarding food quality and food education in schools. This should include developing children's understanding of healthy diet, range of food, and the ability to cook as a basic life skill.
- Restaurant école will work with each individual school to establish policies on all these issues.
- The package offered is at no financial risk to schools.

Restaurant école directors
Francois Nouaillat
David Buckle



JOB DESCRIPTION

Job Title: Relief Chef Manager
Salary: £7.00 per hour plus travelling expenses set at £0.40 per miles
Hours of work: as required for 38 weeks of the year
Reports to: Chef Area Manager & Director of Restaurant école Ltd
A Chefs Uniform will be provided by Restaurant école
A criminal Record Check will be carried out prior to being offered employment with Restaurant école Ltd

Summary of job purpose:

- To be responsible for the delivery of a high quality fresh food catering service to a group of schools by covering for absence for either a Head Cook or any other member of staff in Restaurant école operated kitchens
- To monitor and support the schools to provide the highest standards of catering.
- To manage, monitor, maintain and develop effectively the schools catering services to the satisfaction of the client(s) and Restaurant école philosophy.
- To deliver a quality catering service which meets the needs of the school and the operational standards, set out by the company.
- To meet all statutory and company requirements, whilst creating a professional, efficient, and cost effective service at all times.

Key tasks:

- Ensure that the catering service is of the highest standard in terms of freshness, presentation and menu content that supports the nutritional guidelines of Restaurant école, working closely with the schools in achieving a quality service which the school will be proud of.
- To assist and support in the absence of the Head cook that catering performance and conduct standards meet the Company operational standards and the requirements of the client(s).
- To support and assist your schools, ensuring that they have sufficient resources available to deliver a quality service.
- Ensure that all statutory and company requirements are met in terms of Food Safety, Hygiene and Health and Safety.
- Ensure the schools utilise fresh food provided and of the highest quality, delivering Restaurant école's commitment to use the freshest foods available each day.
- Ensure that no Restaurant école's school contract will be permitted to freeze any products cooked or raw.
- Ensure that all administrative procedures are adhered to in terms of invoice payments,



- Menu planning, staff and clients meeting, placing orders, and that stocktaking is carried out both timely and appropriately to support the level of business, and passed on to head office on a weekly basis.
- To be aware of, positively promote, implement, maintain and review company procedures and processes as appropriate, raising any issues with the Chef Area Manager or Operations Director/company Director at the first opportunity.
- Develop unit teams through in-house training, personal appraisals, ensuring that all initiatives are evidenced through training records.
- Ensure that there is a focus on ensuring that a high level of pupil care is maintained during and that staff are appropriately trained. Record comments and any remedial action taken; communicate with staff any changes to prevent occurrence of poor service or standards.
- Ensure there is a process in place to measure the effectiveness of the service being offered. This process to be reviewed regularly.
- To include Health & Safety topics as part of the weekly staff meeting.
- Be prepared to attend occasional functions as they arise to facilitate a quality service to the clients and support the schools.
- Attend Regional/Area meeting and any Company training as required.
- Any other reasonable task requested by the line manager or Operations Director that is within your competence.

Personal Requirements:

All staff are required to:

- Show courtesy and respect to client(s) teachers and pupils at all times and ensure that any requests or comments received from them are actioned promptly and communicated to Restaurant école Head Office.
- Respect the confidentiality of client(s) and their schools at all times and develop a good relationship.
- Be aware of, and at all times comply with, all relevant company policies and procedures and all relevant statutory responsibilities including Fire arrangements, Food Safety, Hygiene and Health and Safety issues including manual handling, COSHH regulations, maintaining records diligently and accurately as required.
- Positively encourage and participate in an atmosphere of learning and personal development, including the development and encouragement of interchangeable skills.
- Lead, and participate in, training sessions and staff meetings, as appropriate.
- Maintain good-working relations with all colleagues at all times.
- Optimise staff retention through career pathways, self-development and motivation of ancillary teams.



Personal Specification for Relief Chef Manager

Essential requirements	Desirable requirements
Educational / Professional Qualifications:	
<ul style="list-style-type: none"> • To hold at least two of the following certificates: <ul style="list-style-type: none"> ○ City and Guilds 706/2 - Advanced Cooking or NVQ Level 3 - Catering. ○ Basic Food Hygiene Certificate. ○ Basic Food Hygiene Certificate. ○ Been able to drive with own transport to appointed schools 	<ul style="list-style-type: none"> • Evidence of further education studies in related subjects. • Training certificate (C&G 730, NVQ assessors certificate or equivalent) • Degree or Diploma in Catering. Management studies. • Active member of a professional body - e.g. HCIMA. • First Aid course • Advanced Food Hygiene Certificate. • Having a child /children attending a school of the future appointment. • Live locally to the school.
Experience	Desirable requirements
<ul style="list-style-type: none"> • Experience of preparing fresh food for young children from 3 to 11 years. • Demonstrate understanding of nutritional requirements from 3 to 11 years. • Experience of organising administrative tasks, with time management constraint. • Excellent knowledge of budgeting and control of purchasing. • Knowledge of auditing environment, food preparation based on a HACCAP principles 	<ul style="list-style-type: none"> • Experience of recruiting and training staff. • Knowledge of working in the education environment. • An interest in skills transfer. • Committed to high standards of presentation and delivery. • Knowledge of Basic British food. • Understanding cooking processes with different cooking styles. • Understand natural season cycle. • Have knowledge of fresh seasonal produce. • Background in contract catering management.
Physical Demands	Desirable requirements
<ul style="list-style-type: none"> • In good health. • Neat and tidy in appearance. 	<ul style="list-style-type: none"> • Be prepared to go to a farm to explain to the children about fresh food. • Be prepared to go to market such as the meat, fish or vegetable market.
Character and personal attributes	Desirable requirements
<ul style="list-style-type: none"> • Have high level of verbal, written and computer skills (Excel and Word). • Behave in a courteous manner at all times towards clients, teachers and children. • Experience & ability to work well within a team while managing performances of others. • Authentic interest in maintaining the quality of service that is the ethos of Restaurant école. • Ability to motivate others and work with a team of staff. • Organised, enthusiastic, committed and a very methodical approach. 	<ul style="list-style-type: none"> • To be interested in the involvement of outside activities including training sessions, functions and school meetings.