

Nursery Cook and Food Hygiene Role Description

The Kids Love Nature Values

It is expected that employees of Kids Love Nature uphold the following core values of the company at all times and that these are reflected in all aspects of their work:

Inspiring...passion, positivity, high expectations, motivated focusing on strengths, enthusiasm.

Considered...responsible, thoughtful, give and take time, be aware, careful investigation, proactive.

Love...compassion, joy, commitment, patience, happiness, trust, respect

Learning...enjoying the journey, always developing, embrace change, evolve, studious, researcher

Context and Purpose

The activities of Practical Life are daily life activities such as cooking, cleaning, care of self, gardening that are fundamental to human existence. The young child loves these activities because they enable him to carry out 'real' work – rather than playing with plastic food, the child can plant, care for, harvest and prepare real food – the activities that he sees the adults around him doing every day. The activities of Practical Life serve a fundamental role in the child's development. They enable him to create, coordinate and perfect his fine and gross motor skills; to develop independence and concentration; and they appeal to his need for, and love of, order.

The role of the nursery cook is to ensure that Practical Life activities are integrated into the daily cooking experience: meals and snacks are prepared with the children. The cook will ensure that food can truly be taken from seed to plate – and that the children are fully part of this: planting, watering, harvesting and cooking.

Main Duties (list is not exhaustive, but shows range of duties required)

- To prepare meals for the children that are:
 - Healthy and nutritious
 - Visually appealing
 - Varied and balanced (following the nursery menu)
 - Using, wherever possible, produce grown from the school garden
 - Otherwise, using produce that is seasonal and organic
- To work with the children in producing these meals, enabling children of all ages and abilities to participate in the preparing and cooking of meals. This might include, but would not be exclusive to:
 - Showing a variety of skills e.g. cutting and peeling of vegetables, grating, making bread, washing and drying up
 - Helping the children to use equipment such as scales, whisks, blenders
 - Presenting a variety of cooking methods – hob, oven, grill, outdoor cooking
 - Ensuring that children complete the cycle of activity
 - Helping children to understand 'where food comes from'
- Ensuring that the Company approach is followed at all times, and that guidance in the Policies, Operational Plan and EYFS are complied with
- To order the food needed for nursery lunches and snacks, ensuring that the food ordered takes into account budget considerations and minimises waste
- To ensure that the kitchen is cleaned up after lunch and is ready for the afternoon
- To ensure health and safety practices are followed:
 - Following hygiene practices at all times.
 - Filling out the 'Safer food, better business' book.
 - Carrying out health and hygiene risk assessments.
 - Carrying out appropriate daily checks.
 - Liaising with Environmental Health officers to ensure a high food safety rating

- To be flexible in terms of time – participating in all areas of nursery life as an early years practitioner. As a ratioed member of the nursery team, you will, to a greater or lesser extent at different times, be required to fulfil other roles at the nursery, including that of key person to a group of children
- The school cook is a practitioner role and as such, this role description needs to be considered in conjunction with the early years practitioner or senior early years practitioner role description

Required Qualifications, Experience and Knowledge

- Level three qualification in early years
- A commitment to excellence in early years care and education
- Knowledge of the EYFS and of high quality early years practice including statutory requirements
- Knowledge of and commitment to: child protection, health and safety, equal opportunities and SEN/Inclusion

Desirable Qualifications and Experience

- Food hygiene qualification
- Experience in working with food and / or nutrition
- Knowledge of the Company approach to early years

Skills and Abilities

- A high level of organisation and time-keeping
- A passionate belief in the importance of a ‘seed to plate’ approach to children and food, and in providing high quality, delicious and nutritious food for children
- An ability to plan meals within a given budget

Physical Requirements

- This position requires an ability to perform the following job requirements, with or without reasonable recommendations:
 - Kneeling - Bending -Sitting on the floor -Pushing/Pulling - Jumping
 - Running - Dancing - Sweeping - Singing
 - Standing - Twisting at the waist - Raising arms above the head
 - Rising from kneeling/sitting position - Lifting and carrying children up to the age of 6.

Kids Love Nature Safer recruitment statement.

Kids Love Nature are committed to safeguarding the welfare of all children in our care. All applicants therefore must be willing to undergo effective child protection and safeguarding screening, this will include references from previous employers and a DBS check and then registered with the Update service. We shall also seek compliance with sections 15-25 of the immigration, Asylum and Nationality Act 2006 (eligibility to work in the United Kingdom of Great Britain).

All staff must confirm they are not included on Children's barred list or PoVA or barred by the Independent Safeguarding Authority; or disqualified from working with children, or live with someone who has been disqualified from working with children, or been refused registration or had it cancelled; subject to sanctions imposed by a regulatory body, e.g. the Teaching Agency or Health and Care professions council and Ofsted.

All our posts are exempt from the Rehabilitation of Offenders Act 1974 and therefore all convictions, cautions, reprimands and warnings including those regarded as ‘spent’, must be declared.