



Head Chef – School Catering and Events

Salary: Up to £35,000 per annum, dependent upon experience

Contract: Permanent | Full Time | All Year Round

Location: Scarisbrick Hall School, Lancashire

Reporting to: Catering & Events Manager

Working Hours: 40 hours per week, typically between 6:00am and 3:00pm

Join our team

As part of our hospitality and events programme, occasional evening and weekend working will be required. Whenever possible, this will be planned well in advance.

Scarisbrick Hall School is one of the North West's leading independent schools, set within a stunning historic estate and serving a vibrant community of pupils, staff and visitors.

Our catering team prepares fresh, nutritious meals from scratch every day, serving approximately 1,000 pupils and staff across our Nursery, Junior School, Senior School and Sixth Form.

Alongside our daily meal service, we deliver a varied programme of hospitality and special events throughout the year, including canapé receptions, formal dinners, buffets, open events, governors' functions and celebratory occasions.

We are seeking an exceptional Head Chef - School Catering & Events who shares our passion for high-quality food, excellent service and continuous improvement.

This is an exciting opportunity for a talented chef to lead an established team, oversee the production of approximately 1,000 meals each day and play a key role in delivering an ambitious hospitality and events programme throughout the year.

About the Role

As Head Chef, you will take ownership of the day-to-day kitchen operation, leading a dedicated catering team to consistently deliver high-quality food whilst maintaining excellent standards of food safety, compliance and customer service. This is a hands-on leadership role requiring strong organisational skills, creativity and the ability to inspire and develop others.

We are not simply looking for someone to run a kitchen. We are looking for someone who will take ownership, drive standards, develop people and continually look for ways to improve what we do.

The daily delivery of high-quality, nutritious meals to approximately 1,000 pupils and staff will be your first priority. Beyond this, you will have the opportunity to bring creativity and innovation to our hospitality and events programme, helping to create memorable experiences for parents, guests and the wider school community.

You will work closely with the Catering & Events Manager to ensure that Scarisbrick Hall School continues to provide an outstanding dining experience for pupils, staff, parents and visitors alike.

What It's Like to Work Here

Scarisbrick Hall School is a leading independent school set within a beautiful 19th century hall and estate. You'll be part of a friendly, supportive team who take pride in serving pupils from nursery through to sixth form in a remarkable setting. You will join a catering team in an environment where your contribution is valued.

This is an opportunity to work in a role that offers structure, stability, and a healthy work-life balance, while still being part of a professional kitchen environment.

Key Responsibilities:

Food Production & Service

- Lead the preparation and service of fresh, nutritious and appealing meals.
- Maintain exceptional standards of food quality, presentation and consistency.
- Develop seasonal menus that balance nutrition, variety, value and customer appeal.
- Support the planning and delivery of hospitality events, special occasions and fine dining experiences.
- Continually seek opportunities to improve menus, service standards and customer satisfaction.

Leadership & Team Development

- Lead, motivate and develop the kitchen team, front of house staff and kitchen porters.
- Create a positive culture that promotes teamwork, accountability and pride in delivering excellent food.
- Support recruitment, induction and ongoing training of catering staff.
- Lead by example through a proactive and hands-on approach.
- Foster a culture of continuous improvement and professional development.

Food Safety & Compliance

- Take overall responsibility for the school's Food Safety Management System.
- Ensure full compliance with food hygiene, allergen management and health and safety legislation.
- Maintain exemplary standards of cleanliness, record keeping and due diligence.
- Prepare for and lead internal and external audits and inspections.

Financial & Operational Management

- Manage food costs, stock control and purchasing processes effectively.
- Monitor budgets and identify opportunities to improve efficiency and minimise waste.
- Work with approved suppliers to secure best value whilst maintaining quality.
- Support the development of new catering and hospitality opportunities across the school.

About You

You are passionate about food and take genuine pride in your work.

You will be:

- An experienced Head Chef or an ambitious Sous Chef ready to take the next step.
- Experienced in delivering high-volume fresh food production.
- Comfortable managing multiple priorities within a busy environment.
- Organised, proactive and solutions focused.
- Calm, resilient and confident under pressure.
- A natural leader who motivates, supports and develops others.
- Committed to delivering excellent standards every day.
- Commercially aware, with an understanding of food costing, budgets and waste reduction.
- Passionate about food safety, compliance and continuous improvement.
- Experience within schools, education catering, hospitality, events or contract catering would be advantageous.

Essential Requirements

- Recognised professional catering qualification.
- Level 3 Food Safety qualification.
- Previous experience in a senior chef role.
- Strong knowledge of food safety and allergen management.
- Excellent communication, leadership and organisational skills.

Desirable Experience

- Experience working within an educational environment.
- Experience delivering hospitality and formal events.
- Experience managing budgets and stock control systems.
- Experience leading and developing teams.

What We Offer

In return, we offer:

- Competitive salary.
- Free on-site parking.
- Staff meals whilst on duty.
- Access to staff wellbeing and fitness initiatives.
- Ongoing training and professional development opportunities.
- The opportunity to influence and develop a growing catering operation.
- A supportive and ambitious working environment within a prestigious independent school.
- The chance to make a genuine difference to the daily experience of over 1,000 pupils and staff.

Safeguarding

Scarisbrick Hall School is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

All appointments are subject to satisfactory references, an Enhanced Disclosure and Barring Service (DBS) check and all other safer recruitment requirements.

How to Apply

To apply, please send your CV together with a brief covering email outlining your suitability for the role to:

recruitment@scarisbrickhallschool.co.uk