

Catering Assistant

Start Date ASAP

1 X Monday to Friday from 9.00 until 2.30pm 27.5 hours

1X Monday to Friday from 11.30 – 13.30 10 hours

Term-time plus inset days

Grade 2 – Scale Point 3

Full Time Equivalent Salary £25,614 (£13.28 per hour)

This is an exciting opportunity to join Kingsleigh Primary School as a Kitchen Assistant working in our fully equipped kitchen to support the provision and serving of hot school meals. In January 2026 we brought our catering in house working alongside Educatering who provide menu design support, compliance and are our central point of supply.

Kingsleigh Primary School is a community where all are welcomed valued and heard. Feeling safe and happy are at the heart of what we do to ensure we succeed as lifelong learners. We embrace individual qualities to ensure Kingsleigh is a community ***‘where everyone can be great’***.

We have 3 core values that underpin the behaviour ethos of our school community and are promoted throughout all areas of life at Kingsleigh and beyond: Belong Aspire Respect.

This role will involve:

- Preparing and serving hot and cold food in accordance with food safety, hygiene, and quality standards.
- Presenting food attractively and ensuring meals are prepared and ready for service on time.
- Supporting day-to-day food service operations and providing excellent customer service to staff and pupils.
- Supporting staff in the dining hall by setting up, clearing during and after meal service
- Wash, clean and store all kitchen equipment, utensils, crockery and serving items to ensure high standards of hygiene are maintained.
- Maintaining high standards of cleanliness, food hygiene, and health and safety throughout the kitchen and service areas.
- Working collaboratively as part of the catering team to ensure the smooth and efficient operation of the service.

We are looking for someone who has:

- Previous experience working in a commercial catering or school kitchen environment.
- A good understanding of food hygiene, health and safety, and safe working practices.
- Experience of serving, and maintaining food quality.
- Good organisational skills

- Excellent communication and interpersonal skills, with the ability to work effectively with the Chef Manager and colleagues to ensure a consistently high standard of food quality and service.

What we can offer:

- A large, friendly and enthusiastic staff team where everyone works together and is genuinely proud of what we've created.
- A forward-thinking approach to teaching and learning where risk taking is celebrated and where continuous learning is encouraged through professional development opportunities.
- A modern, spacious, purpose-built and well-resourced learning environment.
- Energetic and enthusiastic children who respond well to the creative curriculum we provide.

If this sounds like the kind of school you would like to work in, we look forward to showing you what we are all about. Please visit our school website (www.kingsleighprimary.co.uk) and our Instagram page which will give you a good flavour of life at Kingsleigh Primary School. Tours of the school are encouraged and can be arranged by emailing Julie.atkinson@kingsleighprimary.co.uk.

Please complete the attached application form and email it directly to Julie.atkinson@kingsleighprimary.co.uk.

Closing date/time for applications: Sunday 4th October

Interviews will be held during: TBC

Safeguarding

Our school is committed to safeguarding and promoting the welfare of children and young people and expect all staff and volunteers to share this commitment. Our recruitment and selection practices reflect this commitment. All successful applicant's will have rigorous background checks, including enhanced DBS checks and online search check.