



## **Job Description**

**Job Title:** Nursery Chef - Children Aged 0-5 Years

### **Position Overview:**

As the Nursery Chef, you'll play a pivotal role in ensuring the provision of nutritionally balanced meals catering to the dietary needs of children aged 0-5 years. Your responsibilities will involve not only cooking and menu design but also imparting knowledge about allergies, early years' dietary requirements, educating the team and children, fostering outdoor cooking experiences, and cultivating food in alignment with the EYN (Early Years Nutrition) program.

### **Key Responsibilities:**

#### **1. Menu Design and Food Preparation:**

- Develop and design nutritionally balanced menus in compliance with the EYN program, considering the dietary needs of children aged 0-5 years.
- Prepare meals, snacks, and refreshments, ensuring they are nutritious, appealing, and safely prepared.
- Cooking wholesome lunches for the team each day.

#### **2. Allergy Knowledge and Dietary Requirements:**

- Demonstrate extensive knowledge of allergies and dietary requirements prevalent in early years.
- Adapt menus and recipes to accommodate various dietary needs, ensuring the safety of all children.

#### **3. Education and Team Training:**

- Educate and train nursery staff on nutrition, food safety, and the importance of balanced diets for early years.
- Conduct workshops or sessions for children, engaging them in learning about healthy eating habits and food origins.

#### **4. Outdoor Cooking and Growing Foods:**

- Foster outdoor cooking experiences, including fire cooking, to introduce children to diverse culinary practices and promote a connection with nature.
- Oversee the cultivation of food on-site, involving children in the process of growing and harvesting produce.

#### **5. Compliance and Safety Standards:**

- Adhere to strict hygiene and safety regulations in food handling, storage, and preparation.
- Ensure compliance with local health and safety guidelines and maintain cleanliness in the kitchen and food storage areas.

#### **6. Collaboration and Communication:**

- Collaborate with the nursery management team to align meal planning with educational objectives and promote healthy eating habits.



- Communicate effectively with parents regarding menus, dietary concerns, and special meal requirements for individual children.

**Qualifications and Skills:**

- Proven experience as a Chef, preferably in a childcare or early years setting.
- Strong understanding of early years' dietary needs, allergies, and nutrition guidelines.
- Certification in food safety and hygiene.
- Ability to create and adapt menus considering diverse dietary requirements.
- Excellent communication skills to educate both children and adults about healthy eating habits.
- Passion for outdoor cooking and experience in engaging children in outdoor culinary activities.

**Conclusion:**

This position is instrumental in providing nutritious meals aligned with early years' dietary needs, educating both children and staff, and fostering a love for healthy eating and outdoor culinary experiences. The NurseryChef plays a vital role in shaping the nutritional well-being of children in their formative years while integrating educational aspects into meal planning and preparation.