

We're a
neighbourhood
like no other.
Be part of it.



Welcome to Coin Street.



So what exactly is Coin Street?

We're a community-led social enterprise, meaning we use activism, connection and expertise to protect and nurture our local area.

Since we began our mission back in the 1980's, when our area of London's South Bank was largely unloved and derelict, we've worked tirelessly to create 13 acres of dynamic, welcoming and creative urban landscape. Here we provide homes, public spaces, and opportunities for independent businesses to flourish.



But it's not just about spaces...

As well as maintaining buildings and businesses, we offer sports, health and wellbeing initiatives to the community, along with support and education for people of all ages.

We're here every day, for everyone.

Job pack

Coin Street 

Who you are.

You're driven, innovative and ready to make a difference to people from ALL walks of life, in a neighbourhood with an incredible history and an even more exciting future.

If you're passionate about what people can achieve together, and the positivity forged from community, join us in our mission to foster inclusivity, growth, and well-being for all in this very special place.



Why join us?

- Make a unique difference in a unique place.
- Thrive in a dynamic community, with a passionate team
- Grow your skills and career while helping to change lives for the better.

Ready to take action?

The role.

Job title:	ASSISTANT CHEF
Reports to:	Senior Operations Manager
Contract:	Part Time, Permanent, 20 hours per week (Monday-Friday)
Salary:	£15,392 per annum (£14.80 per hour)

About the role

The Assistant Chef will support the Chef in the running of the nursery kitchen in which meals are provided for children and childcare staff (for our nursery, family and children centre) and provide cover in their absence.

Main responsibilities are working within the kitchen and store, preparing and serving food in compliance with environmental health department guidance and food handling and hygiene regulations, as well as taking responsibility for the laundry of bedding for the nursery. You will need to respond to the dynamics of the service environment, being proactive at quiet times whilst anticipating and meeting the needs of the fast-paced nursery environment.

Who you will work with

Our Coin Street Nursery and Children's Centre offers families and children high quality and affordable programmes, providing integrated childcare and early years' education. As a designated Children's Centre in the area, we are an Ofsted registered day nursery catering for up to 59 children daily from 3 months to 5 years of age.

We have created a nursery that we are very proud of, and which is currently rated Good by Ofsted and we are striving to reach Outstanding. To make this happen, we need brilliant people who can inspire and deliver excellent care to those around them.

Your day-to-day

Food Preparation

1. To support the Chef to prepare meals in accordance with the planned menu taking particular note of allergens.
2. To participate in the preparation, cooking and serving of meals and drinks including cleaning, cutting, chopping and peeling food ingredients within the highest standards of food hygiene requirements.
3. To support the chef to ensure that children with special dietary requirements are catered for (supporting any cover chef to ensure standards are maintained).
4. To ensure that meals are presented and served in an attractive way, working to a deadline, ensuring meals are served at the planned time.

Health and Safety

5. To support the Chef to maintain the highest standards of health and safety within the kitchen particularly in relation to all levels of hygiene, operation of equipment and safety procedures.
6. To support the recording of kitchen risk assessments and kitchen checks and share any issues with the Chef or Operations Manager.
7. To maintain the standards of hygiene in the kitchen, including cleaning and sanitising the food preparation areas based on Coin Street and industry hygiene codes and health and safety standards, including floors, cupboards and refrigerators, ovens, etc.
8. To be responsible for washing, disinfecting, and properly storing cooking and kitchen utensils and equipment.
9. To operate a variety of kitchen appliances and instruments including cutters, knives, mixers, and ovens.
10. Manage inventory, unloading supplies, and organising the storeroom.

Housekeeping

11. To be responsibility for laundry – collection, washing, drying and re-distribution – to ensure fresh bedding and other items are always available for babies and children.
12. To ensure the kitchen, fridges and storage areas are kept to a high standard of cleanliness.

General requirements

To comply with Coin Street's Diversity, Equality, and Inclusion policy.

To comply with Coin Street's Health & Safety policies.

To comply with Coin Street's Safeguarding policies.

To comply with Coin Street's IT policies and procedures.

To promote an organisational culture that reflects Coin Street's Values:

- *Creative: By looking for solutions rather than problems I will find better ways of doing things.*
- *Collaborative: By respecting the views of others we will learn, grow, and achieve more together.*
- *Committed: I do what I say I am going to do and do the best job I can.*
- *Curious: We ask questions about what we do and the way we do things – as an organisation, community and society.*
- *Inclusive: I embrace difference and encourage authenticity.*

We do this by:

- *Respecting each other through kindness, empathy, and consideration.*
- *Asking questions and listening well to each other.*
- *Holding an open mind and seeking out new possibilities and opportunities.*
- *Actively involving others to better understand the value they bring.*
- *Holding ourselves and each other to account on what we will do and when we will do it.*
- *Creating time and space for reflecting and growing from our learning.*
- *Challenging unhelpful behaviours and intolerance constructively.*

Who we're looking for.

Knowledge and experience

1. Interest in working in a non-domestic kitchen.
 2. A passion for cooking healthy balanced meals.
 3. Excellent organisational skills.
 4. Certificates in Food Hygiene (level 2) or Food Safety (level 2) would be desirable – training will be provided.
 5. Experience in kitchen operations, understanding of food health and safety regulations and experience of working in a similar role would be desirable.
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Skills and abilities

1. A personal commitment to and enthusiasm for Coin Street's, purpose, values, ethos, and mission.
2. Able to maintain high levels of personal hygiene and presentation.
3. Good ability to work in and contribute as a team.
4. Ability to communicate effectively with a range of people, including children, with sensitivity to the needs of service users.
5. Ability to understand the importance of health, safety and hygiene and to take appropriate corrective action as necessary.
6. Thoroughness and attention to detail.
7. A level of physical and mental health adequate for the demands of the job.

A full enhanced DBS will be required for this role. Before commencement of employment all new staff members will be required to undertake online safeguarding and PREVENT training.

What's in it for you.



Holiday

Take a break with 35 days of leave per year (inc Bank Holidays), increasing with your length of service.

Pension

Save for your future with our 5% pension contribution, when you contribute at least 3%.

Protection

We're here for you, with Income Protection, Death In Service benefit (3 x salary), and Critical Illness cover.

Investment in you

We're committed to your training & development, including regular progress & support reviews, and training opportunities.

Wellbeing

We prioritise your wellbeing with webinars, courses, mediations, and therapy session, plus free gym membership at Colombo Centre.



Sick pay

We offer 8 weeks at full pay and 5 weeks at 50%. Offered after 6 months and increases after 5 years.

Flexible working

We trust you to do your job, so where possible, we offer flexible working and hybrid working.

Community

Feel part of our community with information and team building days, plus plenty of socialising.

Staff discounts

Enjoy a wide range of discounts from retailers and service providers for shopping, dining, experiences, car maintenance, study, and more.

Nursery discounts

Enroll your kids in our nursery, and receive 20% discount on nursery fees.

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