The Lincoln College Group

LINCOLN COLLEGE GROUP

JOB DESCRIPTION

JOB TITLE & NUMBER

CS1510P: Chef – The Drill

SALARY	GRADE	HOURS
£28,336 – £30,727 per annum	CSS Scale 6	37.5

REPORTING TO

Commercial Operations Manager

DEPARTMENT

The Drill

LOCATION

The Drill

BE READY...

Job Purpose:

The Drill is looking for a Chef. This is a fantastic opportunity for someone who takes pride in their cooking, enjoys working in a busy and varied environment, and has the creativity and ambition to help shape and develop our food offering.

You will need to have proven catering experience, ideally including event catering, who is adaptable, flexible and thrives on delivering excellent food and service, have an innovative approach to menu development and identifying new opportunities to grow our offering and generate revenue.

PRINCIPAL DUTIES AND RESPONSIBILITIES:

1. Ensure that expected standards of food and service are provided at The Drill.
2. To operate to the highest standards of hygiene and health and safety within the working environment in accordance with all current legislation and practice.
3. To support the maintenance of all necessary documentation required for Trading Standards and Environmental Health to ensure food safety.
4. To deliver a first-class food offer.
5. Complete monthly stock takes.
6. Cover annual leave, sickness absence and any other leave of absence of chefs across all venues.
7. Support event catering across all venues, to include weddings, awards dinners, balls etc.
8. Develop the relationship with the venue staff to support opportunities for growth.
9. Oversee the maintenance of kitchen equipment and organising repairs when needed.
10. Support curriculum activity where practicable and develop the relationship between curriculum and commercial activity.
11. Ensure that guests enjoy their culinary experience
12. To maintain professional standards and expertise by undertaking relevant professional development.
13. To respond to enquiries and undertake relevant duties including all paperwork and management duties.
14. To maintain the highest standards of food and personal hygiene ensuring safety of yourself and others at all times.
15. To accept responsibility for the implementation of the College's Equal Opportunities policy throughout all personal contacts in the College and within this area of responsibility.
16. To maintain professional standards and expertise by undertaking relevant professional development, including ensuring that knowledge regarding changes to relevant legislation is kept up to date.
17. To maintain quality standards, appropriate to the post.
18. To conform with the Health and Safety requirements relevant to the post.
19. To be responsible for the safeguarding and promoting the welfare of children wherever applicable within the role.

N.B. This is not a complete statement of all duties and responsibilities of this post. The postholder may be required to carry out other lawful and reasonable duties as directed by a supervising manager.

PERSON SPECIFICATION

	Knowledge	PSM
1	Intermediate food hygiene certificate (Level 3).	A/I
2	Up to date knowledge of recent food hygiene legislation.	A/I
3	Up to date knowledge of health and safety legislation.	A/I

	Skills/Abilities – Interpersonal	PSM
4	Creative and innovative with menu planning and recipes.	A/I
5	Ability to prepare food from fresh ingredients to a high standard.	A/I
6	Ability to communicate orally and in writing.	A/I
7	Ability to work in a fast-paced environment.	A/I

	Experience	PSM
8	Recent relevant experience within similar catering environments	A
9	Experience dealing with venue Health & Safety Protocol.	A
10	Experience of working in a non-discriminatory manner.	A/I
11	Experience of working as a team player.	A/I

	Work Related Circumstances	PSM
12	Ability and willingness to undertake relevant professional development to maintain up-to-date knowledge of legislation and best practice.	A/I
13	Ability and willingness to work flexibly.	A/I

	Skills/Abilities - Other	PSM
14	Demonstrates a proactive commitment to safeguarding by recognising concerns, taking appropriate action and following procedures to protect and promote the welfare of children and young people.	A/I
15	Ability to actively promote equality, diversity and inclusion across all aspects of the role.	A/I

Prepared By:	Mark Taylor – Director of Business Development & Partnerships
Date:	November 2026

Proposed Selection Method Key (PSM)		
A = Application	I = Interview	T = Test

VISION 2030

LINCOLN COLLEGE GROUP STRATEGY 2025-30

OUR PURPOSE *Be Ready...*

REALISE ASPIRATIONS; SHAPE FUTURES; SERVE OUR COMMUNITIES.

OUR CODE

Our Group Code sets the tone of how we behave and achieve our Purpose because You Matter.

We CARE deeply about achieving outcomes in the right way and expect staff and students to behave with...

Community

We will prioritise empathy, compassion and wellbeing. Our goal is to develop a positive community where the mental and physical health of staff, learners, governors and key stakeholders is emphasised.

Accountability

We will all act with integrity and transparency, take full ownership of our actions and deliver on our commitments, impacts and outcomes.

Respect

We will all create an inclusive environment where everyone is valued, trusted and treated with consideration, kindness and fairness.

Excellence

We will all drive innovation and pursue extraordinary quality through an "ambitious spirit", consistently striving for the highest standards in all we do.

OUR PRIORITIES

Over the next five years we will achieve "Our Purpose" by delivering on our strategic priorities set out in full detail in 7 strategic plans.

In summary we will:



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