



Christian College Geelong

Position Description

Position Overview	
POSITION TITLE:	Cook
DEPARTMENT:	Back Creek Farm
CAMPUS/LOCATION:	Back Creek Farm
REPORTS TO:	Director of Back Creek Farm
CLASSIFICATION:	SOS Grade 4.1B

PURPOSE STATEMENT
<p>To faithfully serve and support all students, parents and staff of the Christian College Geelong community. This is to be achieved through the positive use of skills and talents to achieve the outcomes required and expected by the Christian College community. This act of service reflects the servant nature of Jesus as it is observed in his compassion and care of all people.</p> <p>Through its 'Back Creek' residential Rural Program, Christian College provides Year 9 students with a transformational opportunity during which they explore 'life beyond their comfort zone' and develop into more complete people as they learn a diversity of skills and meet the challenges of farm life. This position demands strong teaching skills, a high aptitude in building positive relationships and excellent management expertise.</p> <p>Reporting to the Director of Back Creek, the Cook guides and teaches students to work and relate together in the Homestead kitchen. It is essential that the Cook be practical, organized, efficient and methodical. The Cook will direct and assist students in the preparation and presentation of healthy and nutritious meals for their peers and staff, with a 'Paddock to Plate' focus. A broad knowledge of nutrition, food preparation techniques and healthy food alternatives is essential to this position. The position of Cook also requires regular communication with the Back Creek Café Manager in Meredith, to ensure consistency in the development of skills and in seeking entrepreneurial opportunities in the food industry.</p>

DUTIES & RESPONSIBILITIES
<p>General Responsibilities</p> <ul style="list-style-type: none">- Supervise, care, and teach students in their Chef work group, facilitating teamwork, and encouraging initiative- Develop and maintain strong class teaching pedagogy, specific to healthy meal preparation, with the students in your care- Use creativity and initiative to develop curricula and lesson plans which fully support the ethos and philosophical notions of the Christian College 'Back Creek' experience- Liaise with the Manager and students at the 'Back Creek Café' in development of skills, preparation of food and to set up entrepreneurial opportunities- Maintain high behavioural expectations and build positive relationships with students and other staff

- Ensure the relationship between the teacher and the students remains positive, but professional, as per the Christian College Child Safe Standards
- Teach the students in your 'Chef' work team the principles of healthy eating. Focusing on the impact of sugars, salt, preservatives and oils on health.
Performance Indicator:
 - Limit the use of sugar, salt and vegetable oils in cooking (with a goal of cooking for student consumption without them completely)
 - Prepare and design menus for meals/snacks using separate ingredients, fresh where available (no packet mix)
 - Include as much home grown produce as possible into meals/snacks
 - Limit the use of foods containing preservatives
 - Focus on the use of fresh foods and link with the market garden for produce
- Oversee the organization of meals for groups visiting 'Back Creek'
Performance Indicator:
 - Liaise with visiting coordinators and Director Back Creek regarding timing of visitation and food required
 - Prepare necessary food to cater for specified visiting numbers
- Work closely with the Director and the teaching staff, Homestead Operations Manager, to foster good student welfare and healthcare
Performance Indicator:
 - Ensure food allergies and medical advice is followed and catered for with all students and staff

EDUCATION & TRAINING

- Certificate III in Commercial Cookery or equivalent
- Working With Children's Check

BEHAVIOURS

The behaviours required of you whenever you are on duty representing Christian College (Back Creek) - whether on the Farm or off-Farm - can best be summarised as "***treating others as you would like them to treat you***".

Expected behaviour are as follows, but are not limited to:

- Act with integrity at all times
- Be open and honest in all communication - students, staff and Director of Back Creek
- Respond promptly to communications
- Demonstrate respect to all students and staff
- Concerns or grievances are to be outworked following the College's grievance policy
- Treat all students and staff fairly
- Embrace change
- Be flexible, understanding that we are working in a dynamic environment involving a combination of teenagers with farmers, animals, vehicles and equipment
- Respect and follow all College/Farm policies and procedures
- Strive for excellence; take pride in what you do
- Go the 'extra mile' to enhance the students' experience
- Be punctual and well prepared
- Willingly assist in other areas when requested
- Embrace innovation and ongoing improvement
- Offer and receive feedback with a 'teachable' attitude

- Take the time to connect, listen and understand.

SKILLS & ATTRIBUTES

- Leading cost and inventory control measures to minimise food wastage and spoilage
- Ensuring excellence of menu delivery to ensure the highest standards of quality
- Preparing menus and considering students' in choice and selection where appropriate
- Monitoring and complying with Workplace Health and Safety and Environmental practices