



Passionate Chef with a love for healthy, wholesome food? Join our Swedish School community!

Are you an experienced chef eager to share your passion for food with the next generation? Do you believe in the power of healthy eating to shape young minds and fuel growing bodies? The Swedish School in London is seeking a talented, enthusiastic chef to take over after our much-loved chef, Gunnar, retires. This is your chance to make a lasting impact by fostering lifelong healthy eating habits in our children—all while embracing Swedish food culture!

About the Role:

As our School Chef, you'll have the freedom to plan and create fresh, delicious, and nutritious meals daily for around 150 pupils and staff. With the support of a dedicated kitchen assistant, you'll make lunches from scratch in our school kitchen, ensuring every meal is packed with flavour and nutrients.

Your Responsibilities Will Include:

- Planning and preparing a healthy school lunch menu that excites and energises our students.
- Managing the food preparation, ensuring every dish is fresh, balanced, and meets dietary requirements, including for students with allergies or special diets.
- Organising food orders and managing stock efficiently to keep our kitchen running smoothly.
- Maintaining a clean, organised kitchen and dining hall that adheres to food safety regulations (HACCP standards).
- Playing an important role in the school community, engaging with students and staff, and helping to create a warm, positive atmosphere.

What We're Looking For:

- A creative, resourceful chef who takes pride in their craft and enjoys working in a close-knit, community-focused environment.
- Excellent collaboration and communication skills—you'll interact with children and adults, ensuring a seamless dining experience.
- Strong organisational and time management skills to manage kitchen operations efficiently.
- An interest in healthy food and an openness to learning about Swedish cuisine is a huge plus!



Qualifications & Requirements:

- The right to work in the UK.
- Chef training or equivalent qualification (preferred but not essential).
- Proven experience working as a chef in a professional kitchen.
- Level 3 Food Hygiene & Safety certification (or a willingness to complete it ASAP).
- Proficiency in English is essential, and knowledge of Swedish is a bonus!

What We Offer:

- A permanent, full-time position at our vibrant school in Barnes.
- Competitive pay and generous annual leave.
- Work-life balance with Monday to Friday shifts, 7:30 am to 4:30 pm—no late nights or weekends!
- The chance to work in a warm, inclusive environment that values creativity and community.
- Opportunities to innovate and contribute to an exciting, health-driven food program.

Join Us!

If you're excited about food and love the idea of contributing to a school that nurtures both minds and bodies, we'd love to hear from you! Please submit your application by Sunday, 20 October 2024.

We'll be considering applications on a rolling basis, and the position will be filled once we find the right candidate.

For More Information:

Feel free to contact our Headteacher, Jenny Abrahamsson, at jabrahamsson@swedishschool.org.uk for more details about the role and the fantastic community you'll be part of.

About The Swedish School in London

We are a warm, inclusive independent school with campuses in Barnes (ages 3-15) and Kew (ages 16-19). Following the Swedish curriculum, we've been rated Outstanding by Ofsted in four consecutive inspections, most recently in June 2023. To learn more about our school, visit www.swedishschool.org.uk.



Richmond Local Safeguarding Children Board

The Swedish School in London is committed to Safeguarding and Promoting the Welfare of children and young people and expects all staff and volunteers to share this commitment. The successful applicant will be subject to an enhanced DBS check, an online search, and background checks in any country where you have lived or worked as an adult.