



Sodexo UK



#JOB-2460052



Shrewsbury School, Kingsland House,
Shrewsbury,



No of positions : 1



Paid Position



40 hours per week



12.81 Pound sterling Hourly



24/07/2026



07/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/commis-chef-in-shrewsbury-school-kingsland-house-shrewsbury.18522>



Open your camera
app & point here
to view this ad
online



Commis Chef

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Position: Commis Chef

Pay: 12.81 per hour

Hours: 40 hours per week

Working Pattern: 5 days per week . Weekend on weekend off

Shift Times: 7:00am - 3:00pm or 12:00 - 8:00pm

Check your local transport links here: [Plan Your Journey](#) | [Traveline SY3 7BA](#)

Shrewsbury School offers the opportunity to work within a thriving and welcoming community set on a stunning 110-acre campus in the heart of Shropshire. Combining historic architecture with outstanding modern facilities, the School provides an inspiring environment for both professional and personal growth.

Ideally located within reach of London, Manchester, Liverpool and Birmingham, Shrewsbury offers the best of both worlds: excellent connectivity alongside a safe, supportive and vibrant setting. At the heart of the School is a commitment to whole-person education, underpinned by a culture of kindness, social responsibility and community engagement.

What You Do:

Support the kitchen team in preparing and serving high-quality meals for pupils, staff and visitors.

Assist with food preparation, cooking and presentation to ensure meals are delivered to a consistently high standard.

Help maintain excellent standards of food safety, hygiene and cleanliness throughout the kitchen.

Replenish food and equipment to ensure a smooth and efficient service.

Deliver friendly and professional customer service.

Support catering for school events, functions and hospitality services when required.

Work closely with colleagues to create a positive and productive team environment.

Follow all company policies, procedures and health and safety regulations.

Report any issues, incidents or concerns promptly to management.

Undertake training and development opportunities to grow your culinary skills.

What You Bring:

A passion for food and delivering excellent customer service.

A positive, enthusiastic and proactive approach to work.

Strong communication and interpersonal skills.

The ability to work effectively as part of a team in a busy kitchen environment.

A flexible attitude and willingness to support across different areas when needed.

Good organisational skills and attention to detail.

A commitment to maintaining high standards of food quality, presentation and hygiene.

A calm and professional approach under pressure.

NVQ Level 2 in Professional Cookery or equivalent is desirable, although full training and apprenticeship opportunities can be provided.

A good sense of humour and a willingness to contribute to a supportive and friendly team culture.

Note: Sodexo reserves the right to close this advert early if we receive a high number of applications.

- **Sector:** accommodation and food service activities

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 0
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Catering, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork