



Sodexo UK



#JOB-2460070



Hurstpierpoint College, College Lane,
Hurstpierpoint,



No of positions : 1



Paid Position



18 hours per week



17.50 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/lead-pastry-chef-in-hurstpierpoint-college-college-lane-hurstpierpoint.18528>



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



Lead Pastry 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

Contract: 6 - 12 months

Position: Lead Pastry Chef

Location: Hurstpierpoint College, College Lane, Hurstpierpoint, Hassocks,

Salary: £17.50

Days per week: 5 out of 6 (Monday to Saturday)

Hours: between 18 and 30 per week - variable and flexible

Working Pattern: Tuesday and Thursdays 17:00 - 22:00, Saturday 10:00 - 18:00, Monday, Wednesday and Thursday 16:00 - 20:00

Plan Your Journey - Traveline BN6 9JS.

Hurstpierpoint College (known as Hurst) is a thriving co-educational day and boarding school for pupils aged 4 to 18, Located between Haywards Heath and Brighton, with excellent transport links to London and an extensive network of school transport services across Sussex, Surrey and Kent, Combining a rich heritage with a forward-thinking approach to education, Hurst provides an inspiring environment in which pupils and staff can flourish.

The College comprises a Junior Prep School, Senior Prep School, Senior School and Sixth Form, educating over 1,300 pupils. Alongside day places, Hurst offers flexible, weekly and full boarding options, creating a vibrant and diverse school community.

As an employer, Hurst is a welcoming and ambitious community of around 480 staff, united by a shared commitment to helping young people achieve their personal best and preparing them for success in their future lives and careers.

What You Will Do:

Lead the pastry kitchen, ensuring exceptional quality, consistency and presentation across all desserts, pastries and baked goods.

Create innovative menus and seasonal offerings that delight pupils, staff and guests.

Support the delivery of hospitality and special events, producing high-quality food for a range of occasions.

Manage stock, ordering, food costs and wastage to ensure an efficient and well-run operation.

Maintain the highest standards of food safety, allergen management and health & safety compliance.

Coach, motivate and develop members of the pastry team, fostering a positive and collaborative working environment.

What You Bring:

Significant pastry experience within a professional kitchen environment.

Strong technical pastry skills and a passion for creating exceptional food.

A creative and innovative approach to menu development and presentation.

Excellent organisational and time management skills, with the ability to perform under pressure.

Experience leading, motivating and developing team members.

A commitment to high standards, customer service excellence and continuous improvement.

Relevant culinary qualifications (NVQ or equivalent) and a Food Hygiene qualification would be advantageous.

What We Offer:

A dynamic and supportive work environment

Competitive salary and benefits

Full training and protective uniform provided

Unlimited access to mental health and wellbeing support

Employee Assistance Programme for legal, financial, and personal support

Discounts, cashback schemes, and financial benefits

Career progression, learning opportunities, and apprenticeships

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

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