



Worsley College has a vast history of delivering educational excellence for the last century. We have a long-standing commitment to supporting young people in the local community. The College was the first college in the country to introduce technical qualifications.

Kitchen Supervisor

Reference: SCCG2961 | **Closing Date:** 16th October 25 | **Interview Date:** 24th October 25

Salary: £23,817 - £26,183 (Pro rata salary £20,650 - £22,701). Incremental progression throughout the band is available

Contract Type: Permanent, Term Time Only Plus 2 Weeks | **Hours per Week:** 33.5 | **Location:** Worsley College, Walkden Road, Worsley, M28 7QD

About the Role

This is more than a job—it's a chance to be the driving force behind the cleanliness, safety, and organisation of our award-winning training kitchens. As Kitchen Supervisor, you'll play a vital role in maintaining the professional standards that support our students' learning and the success of the Glasshouse Restaurant and Bakery at Worsley College.

From sparkling surfaces to well-stocked shelves, your attention to detail will ensure our kitchens are always ready for action. You'll take ownership of cleaning schedules, ensuring every surface, appliance, and storage area meets the highest standards of hygiene and presentation. You'll manage stock rotation and storage with precision, keeping ingredients fresh and organised for both training sessions and restaurant service. You'll be responsible for equipment maintenance, logging faults and coordinating repairs to keep everything running smoothly.

Your role will also include maintaining food safety documentation, ensuring full compliance with legislation and internal policies. Whether preparing for a busy day of student activity or a high-profile Glasshouse event, your work will be central to creating a safe, professional, and inspiring culinary environment.

You'll work closely with teaching staff, supporting the delivery of practical lessons by ensuring all kitchen areas are prepared and resourced. You'll also be responsible for ordering food stock through nominated suppliers, ensuring timely and cost-effective procurement that aligns with curriculum needs and Glasshouse restaurant menus.

How to Apply

For more information and to apply for this job, please complete the registration and online application form via our [website](#).

If you have any queries regarding this vacancy, please email HR@salfordcc.ac.uk.

Reason to Join Us:

- We have Generous Terms and Conditions (Sixth Form College's Association style terms and conditions) including 13 weeks not in college (195 days in College).
- We have a 2:30pm finish on Fridays, Free on-site parking and various health and wellbeing resources and benefit schemes including three Staff Wellbeing days per year.
- We offer automatic enrolment to the Local Government Pension Scheme with 20.70% employer pension contribution.
- Our College is an incredible community, there is a lot that staff and their families can get involved with
- We have family friendly policies and we are happy to talk about flexible working.
- We invest in our people and offer a range of training & career opportunities for all staff.
- We have an amazing Staff Benefits Package with discounts and savings for supermarkets, petrol, high-street retailers, holidays, cinemas and other leisure.
- Our shared purpose: We believe in the value of education for a successful future and we want the best for our learners and our staff.
- Our core values are at the heart of everything we do. Staff and students behave with respect, integrity and kindness.
- 94% of staff are proud to work at the College.

Commitment to Safeguarding

This post is exempt from the Rehabilitation of Offenders Act 1974 and as part of our safeguarding commitment we undertake DBS checks as part of our pre-employment procedures on all potential new employees

The College strives to be a diverse and inclusive community and welcomes applications from people from all backgrounds.

Recruitment Agencies: We are not utilising the service of recruitment agencies for this vacancy and will accept direct applications only.