



Northern
Lights

LEARNING TRUST

CATERING ASSISTANT

St Peter's Elwick CE Primary School

APPLICATION PACK



Northern Lights



**Northern
Lights**
LEARNING TRUST

We are a Multi-Academy Trust currently comprising 12 schools – primary and secondary – and over 4,600 children and young people in an area stretching from Teesside through to Wearside.



**Northern
Lights**
TEACHING SCHOOL HUB

We are a Teaching School Hub, one of 87 DfE centres of excellence for teacher training and development, focused on some of the best schools and multi-academy trusts in the country.



**Northern
Lights**
EARLY YEARS HUB NORTH EAST

We are an Early Years Stronger Practice Hub, set up by the DfE to provide advice, share good practice and offer evidence-based professional development for early years practitioners.



**Northern
Lights**
INITIAL TEACHER TRAINING

We provide Initial Teacher Training, a school-based learning opportunity where you will train in a highly personal, supportive and creative environment, with purpose and challenge at the heart of it all.

OUR SCHOOLS



Benedict Biscop CE Academy
Sunderland



Dame Dorothy Primary School
Sunderland



Firthmoor Primary School
Darlington



Grange Primary School
Hartlepool



Hart Primary School
Hartlepool



Holley Park Academy
Washington, Sunderland



Ian Ramsey CE Academy
Stockton-on-Tees



St Aidan's CE Academy
Darlington



St. Helen's Primary School
Hartlepool



St. Peter's Elwick CE Primary School,
Hartlepool



Tilery Primary School,
Stockton-on-Tees



Venerable Bede CE Academy
Sunderland

Every Northern Lights school has its own values and its own vision and that's really important to us because all of our schools are there to serve our community but equally, our Trust is there to serve each other.

We do that with humility and with an openness because at Northern Lights it's not all about the academic – that is really important to us – but we know, as a Trust, we are successful if we have ensured that in an holistic way our children and young people have had every opportunity to experience, to flourish, to thrive, to understand the wonder and the joy of the world around them.

– Jo Heaton OBE, Chief Executive, Northern Lights Learning Trust



Welcome from the CEO

Thank you for your interest in the position of Catering Assistant within Northern Lights Learning Trust.

We are a growing Multi-Academy Trust that is currently made up of 3 secondaries and 7 primaries across Wearside and Teesside, with our central offices based in Seaham. We educate over 4200 pupils and employ over 600 members of staff and serve a diverse range of schools and communities. Each of our schools have their own individual ethos, values and vision, which sit together as part of our Northern Lights vision of 'Shining Together and Stronger Together'. As a CofE MAT, our schools are a mixture of Church and non-Church schools that range in size and levels of disadvantage. We see this diversity as a real strength to learn from and work with each other.

As a Multi-Academy Trust we are at the heart of the current educational landscape, as a designated DfE Centre of Excellence as a Teaching School Hub and DfE Early Years Hub, responsible for teacher development across all ages and phases of education, working with over 300 schools. We are collaborative in our approach and value professional development highly in all we do.

We are looking for someone whose values align with us as a Trust and has the drive and ambition to work collaboratively to provide the best opportunities and outcomes for our young people.

We look forward to receiving your application.

Yours faithfully

Jo Heaton

Chief Executive Office



Headteacher Welcome

Thank you for expressing your interest in the position of Catering Assistant at St Peter's Elwick CE Primary School, where it is my privilege to serve as Headteacher.

St. Peter's Elwick Church of England Primary is a small, rural school on the outskirts of Hartlepool, with a vision to give all the opportunity to be who God created them to be and have fullness of life. We are an inclusive, welcoming school for all faiths and none and it is an enormous privilege to serve our wonderful pupils and committed parents.

In our school you will find pupils who are keen to learn and to support the wider life of school and beyond through our range of leadership opportunities. Both Ofsted (March 2023) and SIAMS (March 2022) praised our pupils for their 'exemplary behaviour'. We are a high performing school who strive to identify the unique gifts given to each of our children and staff members and support them in making the best use of these to serve others.

As a member of staff here, you would join a team of caring and hard-working professionals who go the extra mile to support our children and one another. Similarly, you would receive high-quality professional development and support as part of Northern Lights Learning Trust – there's always someone who can help or who you can learn from!

Yours sincerely

Vikki Wilson

Head Teacher

CATERING ASSISTANT

**Fixed term position required for St Peter's Elwick CE Primary
School**

As soon as possible to July 2027

NJC SCP 3-4: £25,614 - £26,016 FTE

15 hours, Term time only plus INSET days

Applications close: 9am Thursday 15th October 2026

Interviews will take place on: Tuesday 20th October 2026

**Applications should be made on the NLLT application form and submitted via e-mail to
Recruitment@nllt.co.uk**

We are looking for a catering assistant to provide daily support in the school kitchen at St Peter's Elwick CE Primary School. This is a fixed term cover position. The suitable candidate should be enthusiastic, organised and welcoming. The role entails setting up and serving school lunches whilst maintaining a high standard of food hygiene and safe working practices. You will work closely under the supervision of the School Cook.

Experience of working in a school environment is advantageous however not essential for this role.

The successful candidate should:

- Demonstrate high expectations of yourself and others.
- Enjoy working collaboratively, being innovative and creative
- Have the skills and knowledge to ensure the school is a safe environment
- Have an excellent understanding when dealing with children and adults
- Keep calm under pressure whilst maintaining confidentiality
- Have an enthusiasm which would allow you to be supportive of the Trust and school's ethos.

If so, we would really welcome your application

In return you will receive:

- A supportive working environment that puts people at the heart of the organisation
- The opportunity to work as part of a growing Trust and shape this role
- Continuous professional development
- A range of Trust initiatives that improve wellbeing. Current initiatives include an annual wellbeing day.
- National Terms and Conditions of Employment
- Teachers' Pension Scheme/ Local Government Pension Scheme

Employee welfare and benefits package including:

- 24-hour GP access
- Nurse support service
- Mental health services, including stress management, mental health first aid training and bereavement support
- Free Flu vaccinations
- Counselling Services
- Physiotherapy
- Financial wellbeing coaching
- Maternity and Paternity support
- Menopause support
- Access to useful wellbeing resources
- Cycle to work scheme
- Lifestyle savings including discounts on shops, food and drink and days out

Details of the school can be found on the school website:

[St. Peters Elwick CE Primary School](#)

JOB DESCRIPTION

Post: Catering Assistant (15 hours, TTO + inset days)

Responsible to: School Cook

Salary band: NJC SCP 3 – 4. £25,614 - £26,016 FTE

Start date: As soon as possible

OVERALL RESPONSIBILITY

To actively participate in the daily operation of the school kitchen, prepare food, set up and service of school lunches under the supervision of the School Cook. You will need to be self-motivated and have a can-do attitude. Experience of food preparation would be desirable though training would be given to the right candidate.

To carry out all duties to the required high standards of food hygiene, food handling and safe working practices, in line with School protocols and in agreement with the School Cook.

DUTIES

1. Assist in managing deliveries, the storage and rotation of all kitchen stock.
2. Simple food preparation including making salads, sandwiches, paninis.
Chopping, grating and cooking of other food items using ovens, fryers, grills and other equipment.
3. Preparing the lunch hall and clean down after service.
4. Sweeping, mopping, washing-up, emptying bins, cleaning equipment and surfaces.
5. Assist with temperature recording and completing H&S forms and kitchen records.
6. Assist with periodic deep cleans including ovens, fridges, floors and surfaces.
7. Willing to undertake simple training including necessary food and hygiene certificates and allergy training.
8. Occasional additional hours may be required.

Health & Safety

1. Maintain stocks of food under appropriately hygienic conditions and ensure stock rotation.
2. Ensure that all agreed health and safety policies, COSHH regulations and HACCP procedures are complied with.
3. Work safely at all time and fully support health and safety inspections.

4. Prepare, cook and serve meals in line with required standards.
5. Assist with transfer of food items from cooking areas to service warming trolleys.
6. Adhere to a high standard of personal cleanliness and hygiene.
7. Report immediately any machinery faults or unhygienic areas to the School Cook.
8. To be aware of the responsibility for personal Health, Safety and Welfare and that of others who may be affected by your actions or inactions.
9. Co-operate with the employer on all issues to do with Health, Safety & Welfare.
10. To carry out general kitchen duties including washing dishes, cleaning kitchen equipment and machinery, setting and clearing dining room furniture and food waste.

Supporting Pupils

1. Serve meals to pupils and staff, being aware of and taking into account medical conditions.
2. To ensure high standards of food presentation and cleanliness.
3. Act in a polite and helpful way when interacting with pupils.
4. Supervise pupils in the dining hall (during the lunch break) supporting wider staff to ensure good order and discipline in accordance with school policies.
5. Encourage the development of social skills and self-discipline amongst the pupils, e.g. eating in a socially acceptable manner, tidying away waste and displaying good manners.
6. Deal with or report, to the nearest member of the staff, incidents that are seen or reported regarding pupils' welfare.

Other Duties

1. Set a good example in terms of personal presentation, attendance and punctuality.
2. To action cleaning jobs from the rota, as requested by School Cook
3. Efficient use of services including gas, electric and water.
4. Work within the performance management process of the School, to evaluate performance and take full advantage of the training and development available.
5. To carry out work in accordance with policies and procedures included in Food Safety, COSHH, Risk Assessment, Food Hygiene, Data Protection and Health and Safety.

PERSON SPECIFICATION CATERING ASSISTANT

CATEGORY	ESSENTIAL	DESIRABLE	METHOD OF ASSESSMENT
APPLICATION FORM	1. Completed application form		Application
QUALIFICATIONS	1. Food hygiene certificate or willingness to undertake 2. Food allergen training or willing to undertake		Application
EXPERIENCE	1. Experience of working in a business kitchen environment 2. Experience of working in a service environment/ customer service.	1. Experience of working in a school kitchen 2. Experience of Health and Safety in the Workplace 3. Food preparation experience.	Application
APTITUDE AND SKILLS	1. Good standard of personal hygiene 2. Can work in a pressurised environment 3. Ability to follow instructions and use equipment safely 4. Can work independently and use initiative	1. Basic knowledge of kitchen hygiene and safety standards, including manual handling	Application Interview

	5. Ability to meet deadlines 6. Ability to work in a team 7. Ability to use specialist equipment such as kitchen knives, catering appliances etc. 8. Ability to wear uniform provided, and maintain cleanliness standards		
PERSONAL QUALITIES TO INCLUDE	1. Be flexible and able to switch designated role in the kitchen as and when needed. 2. To hold integrity, honesty, confidentiality, reliability and teamwork in high regard. 3. To have a person-centred approach, being able to relate to young people.		Application Interview
OTHER	1. Have the ability to meet the physical demands of the role. 2. Recommendation on from both referees. 3. Fully enhanced DBS clearance with children's barred list check		References Enhanced DBS certificate

References:

References will be requested prior to interview, unless there are exceptional circumstances, and the applicant does not give consent to do so on the application form. Please contact us to discuss further if you do not consent.

DBS:

Northern Lights Learning Trust is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. An application for a DBS certificate will be submitted for all candidates once they have been offered the position. For posts in regulated activity, the DBS check will include a barred list check. During the recruitment process, any offences, or other matters relevant to the position will be considered on a case-by-case basis.

Please note: DBS checks will be completed for all shortlisted candidates due to timeline for employment on 1st September.

Any offer of employment will be subject to receipt of a satisfactory DBS Enhanced Disclosure.

Safeguarding:

Northern Lights Learning Trust is committed to safeguarding and promoting the welfare of children and expects all staff and volunteers to share this commitment. Everyone who comes into contact with children and their families and carers has a role to play in safeguarding children. To fulfil this responsibility effectively, all professionals should make sure their approach is child centred. This means that they should consider, at all times, what is in the best interests of the child.

Pre-employment occupational health:

Pre-employment occupational health checks are an essential part of the selection and recruitment process to assess if any reasonable adjustments are required. In some circumstances, an appointment with Occupational Health may be required to assess fitness for the role.

Equal opportunities:

Northern Lights Learning Trust are an equal opportunity employer. We want to develop a more diverse workforce and we positively welcome applicants from all sections of the community. Applicants with disabilities will be granted an interview if the essential job criteria are met.