

# **JOB Role – Catering Assistant**

## Responsible to:

The Catering Assistant is responsible to the Bursar, although the direct line manager is the Head Chef.

# **Key Responsibilities:**

# **Food preparation**

- Assist in the preparation and presentation of food.
- Prepare all food items within agreed cooking methods and portion controls.
- Implement and maintain the School's food standards, and work with the Head chef and Sous Chef to improve where possible.
- Ensure the food safety of students with particular and special dietary requirements.

## Health and safety

- Ensure correct use of materials and equipment, and ensure walking areas are kept clean and tidy.
- Maintain highest levels of cleanliness and hygiene within the kitchen area and ensure that the cleaning schedule is completed on a daily basis.
- Carry out a deep clean as directed by your line manager.
- Ensure compliance with the School's Health & Safety policy, COSHH regulations and all statutory health and safety requirements, and ensure that these are observed by all members of staff and visitors.
- Report immediately any machinery faults to the Head Chef/Sous Chef
- Cooperate with the employer on all issues relating to health, safety and welfare.
- Maintain a high standard of personal cleanliness and hygiene.

#### **Food Service**

- Serve staff, students and visitors at service time to the required standard and promote a warm, friendly atmosphere.
- Supervise and look after students in the dining room ensuring good order and discipline in accordance with School policies.

## General

- Assist in the production and service of special functions, as required.
- Attend meetings and training courses as may be required for personal and professional
- development.
- Undertake such other work as may be requested by the Head Chef up to or at a level consistent with the principal duties and responsibilities of the role.

**N.B** this job description contains the most important duties and tasks regarding the job to be done. It is not an exclusive / exhaustive list.



#### PERSON SPECIFICATION

## Skills/Abilities/Knowledge

- Ability to carry out duties as detailed in the Job Description.
- Is punctual and reliable.
- Ability to manage time effectively to complete tasks to a high level.
- Ability to prioritise work.
- Able to work with minimum supervision.
- Ability to work both alone and within a team to achieve specified standards.
- Ability to demonstrate an understanding of why Equal Opportunities are important in employment and service delivery.
- Ability to respect and value the different experiences, ideas and backgrounds others can bring to work and teams.
- Have an awareness of and display a commitment to the relevant legislation and guidance in working practices in relation to the safeguarding of children and young people.
- To undertake any training relevant to your role.
- Must be in good health.
- High standards of personal hygiene

# **Qualifications/Experience**

- Able to communicate clearly, understand and follow instructions.
- Experience of undertaking general cleaning duties.