

KING'S FARM PRIMARY SCHOOL

ASSISTANT COOK JOB DESCRIPTION

POST: ASSISTANT COOK
LINE MANAGER: SCHOOL COOK/HEADTEACHER

DUTIES:

This job description describes in general terms the normal duties which the post holder will be expected to undertake. However, the job or duties described may vary or be amended from time to time without changing the level of responsibility associated with the post. The Assistant Cook will work as part of a small team to cook nutritious and delicious lunches for our pupils, catering for a variety of dietary requirements

OUTLINE OF MAIN DUTIES:

- Ensuring a consistent and high standard of cooking, including food preparation, cooking, presentation and serving.
- Meet daily deadlines of food. To provide meals for those with dietary requirements and allergies.
- Maintain temperature control standards of all food.
- Liaise with the School Cook and other members of staff as required to ensure the provision of lunch operates smoothly.
- Ensure Food Hygiene, Health & Safety, quality and general procedure compliance as advised by the School Cook
- To ensure the cleanliness of the kitchen area by promptly cleaning food areas and equipment.
- Work as part of a team and support other members of the school team to meet standards and school objectives Report any Health and Safety issues to the School Cook.
- To provide a high standard of cooking: creating healthy and tasty meals, catering to a variety of dietary requirements
- Attend training courses as required and assist in the training of other premises support staff as directed.
- Comply with Safeguarding, Health & Safety, Fire Regulations and other County policies.

It is recognised that some job holders may not carry out all the main duties in their particular place of work.

Name of Assistant Cook : _____

Signed Headteacher: _____

Date: _____