JOB DESCRIPTION

Post Title: Trust Catering Assistant	Director/Service/Sector: Catering Division		Office Use
Grade: Band 1			JE ref: SG 35
Responsible to: Catering Manager	Date: Sept 2019	Manager Level:	HRMS ref:
Job Purpose: To assist in the preparation for and in the out under the supervision of a Catering Manager or Coo		nts and undertake associated	I kitchen duties. Work is carried
Resources Staff	None		
Finance	Can handle small amounts of cas	sh.	
Physical	Shared responsibility for the careful use of equipment.		
Clients	Providing a catering service to internal or external clients.		
Duties and key result areas: Individually or part of a tear	n		
 Packing meals for transport to other locations where Transport meals between kitchen and serving or din Preparation of other service points, as necessary. Assistance with the service of meals and refreshmer Clearance of the dining area and other service point General kitchen duties to include washing up and cle Setting up of dining furniture as and when required. Assist with the administration, collection, reconciliation systems. Assistance with thorough cleaning of kitchen area and Assistance with thorough cleaning of light kitchen ere Assistance with the operation of vending services with Assisting with special events as and when required. Ensure compliance with Health & Safety legislation at Attend training sessions as and when required. May be required to cover other sites and duties approximations and responsibilities highlighted in this Job Description sponsibilities relevant to the nature, level and extent of the 	ing area as necessary. Ints as required. Is after meal service. eaning of equipment, cupboard, su on and security of monies relating t extaking and completion of daily mo nd equipment and dining furniture - quipment. here necessary. and County Council policies in all a ropriate to the nature, level and gra ption are indicative and may vary o	to the service including till operation onitoring sheets. - prior to each school term. spects but especially when usin ade of the post.	ng materials, tools and equipment.
Transport requirements:	None		
Working patterns: Working conditions:	Normal hours A commercial kitchen and cantee	n Work mainly standing	
		an. Work mainly standing.	

PERSON SPECIFICATION

Post Title: Catering Assistant	Director/Service/Sector: Catering Division Ref:	
Essential	Desirable	Assess by
Knowledge and Qualifications		~5
No specific knowledge and experience is required but, if not already possessed, the Basic Food Hygiene Certificates and City & Guilds Qualifications, described in the Desirable Column opposite, much be achieved within, ideally, six months of commencement.	Basic food hygiene certificate. Nationally recognised qualification e.g. City & Guilds 706/1, NVQ Level 1 or 2 – food preparation and cooking or equivalent.	
Basic literacy and numeracy.		
Experience		
No specific experience is necessary but candidate must be capable of undertaking general duties, including basic food preparation, in a catering establishment.	Experience of general kitchen duties. Cooking experience in catering establishment.	
Skills and competencies		
Manual skills associated with food preparation. Basic numeracy and literacy skills Physical skills related to the work.	None	
Physical, mental and emotional demands		
Ability to work in a commercial kitchen environment Regular need to lift and carry items of a moderate weight Flexible approach to work times which may occasionally, be subject to variation. Flexible approach to nature of duties performed	None	
Other	1	
A commitment to providing a quality service to customers. A commitment to undertake job related training.	A commitment to continuous personal development Driving licence Access to motor vehicle for your own use	