

Job Description

Post: Catering Assistant

Purpose

To challenge educational and social disadvantage in the North.

Duties and Responsibilities

- Live the mission, values and drivers every day.
- Assist the head chef / catering manager with the preparation of meals, drinks and snacks.
- Wash up and clean kitchen equipment and tableware.
- Set out and put away dining furniture.
- Maintain high levels of cleanliness and food hygiene by cleaning the dining area and kitchen premises.
- Clean outside the kitchen areas, including drains and dustbin areas.
- Ensure good food hygiene practices: high standards of personal hygiene and kitchen hygiene in the preparation and service of food; maintenance of equipment and premises.
- Serve food to staff and students and operate cashless tills to record purchases.
- Engage fully in our trust's professional growth process to fulfil personal potential and be able to participate effectively in the implementation of our academy's strategic big moves.
- Attend meetings / training and carry out administrative tasks and duties as specified on our academy calendar.
- Consistently implement all trust policies and contribute to decision-making and consultation procedures.
- Report any safeguarding concerns immediately to a designated safeguarding lead.
- Carry out any other reasonable duties as requested by the head chef / catering manager.

This job description is not necessarily a comprehensive definition of the post. It will be reviewed annually.