

Job Description

Job Title	CATERING: KITCHEN ASSISTANT
Applicable to	All Schools
Grade	2020 Scale 2 (2019 Band 1 – max)
Reports to	CATERING MANAGER
Responsible for	N/A
Liaison with	Other catering staff, suppliers.
Job Purpose	To assist as directed, with all aspects of the preparation of food and beverages to the standards required by the school.
Duties	<ul style="list-style-type: none"> To deputise for the Catering Manager as required (primary schools only) The preparation and simple cooking of food & beverages. Serving customers at the counter/hatch or from a trolley or kiosk as required. To undertake all aspects of cleaning equipment (light and heavy), walls (up to 6ft.) floors, fixtures and fittings, cooking utensils, cutlery, glassware etc. as directed. During service times, to ensure that tables and counters are as clean as reasonably practicable and adequately stocked. To maintain a high standard of personal and general cleanliness and hygiene to comply with statutory and school regulations. To attend training activities and/or meetings as required. Occasionally to assist with special functions at the school which may be outside of normal working hours. To report any customer comments or complaints and take any necessary remedial action if appropriate. Report immediately any accidents, fire, theft, loss, damage, unfit food or other irregularities and take such action as may be appropriate or possible. At certain points of the day the post holder will be expected to undertake bending and lifting in the course of their duties e.g. lifting trays of food in and out of the oven and to the service area, moving food stores following deliveries and moving trolleys. A large proportion of the post holder's time will be exposed to heat and steam during cooking periods. The duties above are neither exclusive nor exhaustive and the post holder may be required by the Headteacher to carry out appropriate duties within the context of the job, skills and grade.
General	<ul style="list-style-type: none"> The post holder will be expected to undertake any appropriate training provided by the Academy to assist them in carrying out any of the above duties. Protective clothing, provided by the Academy, must be worn

	<p>at all times when working in the kitchen and service area. Protective headgear must be worn if working in the kitchen and service area.</p> <ul style="list-style-type: none"> • The post holder may be asked to support colleagues in lunchtime supervision. • The post holder will be required to maintain high standards of confidentiality at all times. • To work within Academy policies and procedures. • To contribute to the provision of an effective environment for learning. • To support the promotion of positive relationships. • To be aware of the confidential nature of issues. • To demonstrate in all aspects of the work, commitment to quality and customer service. • Carry out the duties of the post in accordance with the Academy's Equal Opportunities Policy, the Data Protection Act, the Freedom of Information Act, the Computer Misuse Act, the Health and Safety at Work Act and other relevant legislation and Academy policies and procedures. • To participate in the performance and development review process, taking personal responsibility for identification of learning, development and training opportunities in discussion with line manager. • To comply with individual responsibilities, in accordance with the role, for health & safety in the workplace, complying with the Health & Safety at Work Act, COSHH and all other mandatory requirements. • To ensure that all duties and services provided are in accordance with the School's Equal Opportunities Policy. • The Governing Body is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share in this commitment. • The duties above are neither exclusive nor exhaustive and the postholder may be required by the Headteacher to carry out appropriate duties within the context of the job, skills and grade. • This post is portable across any school in the Trust.
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General heading	Detail	Examples
Qualifications & Experience	Specific qualifications & experience	Experience of the preparation and cooking of simple food & beverages Experience of Serving customers at the counter/hatch or from a trolley or kiosk as required Experience of all aspects of cleaning equipment (light and heavy), walls (up to 6ft.) floors, fixtures and fittings, cooking utensils, cutlery, glassware etc. Basic level of education
	Knowledge of relevant policies and procedures	General understanding of the operation of a school Ability to maintain a high standard of personal and general cleanliness and hygiene to comply with statutory and school regulations
	Literacy	Basic reading and writing skills
	Numeracy	Basic numeracy skills
	Technology	Ability to use kitchen and cleaning equipment
Communication	Written	Ability to complete basic forms
	Verbal	Ability to exchange routine verbal information clearly with children and adults
	Languages	Seek support to overcome communication barriers with children and adults
	Negotiating	Consult with colleagues
Working with children	Behaviour Management	Understand and implement the school's behaviour management policy
	SEN	Understand and support the differences in children and adults and respond appropriately
	Curriculum	Basic understanding of the learning experience provided by the school
	Child Development	Basic understanding of the way in which children develop
	Health & Well being	Understand the importance of physical and emotional wellbeing
Working with others	Working with partners	Understand the role of others working in the school
	Relationships	Ability to establish rapport and respectful and trusting relationships with children, their families and carers and other adults
	Team work	Ability to work effectively with other adults in the school

	Information	Ability to provide timely and accurate information, as required
Responsibilities	Organisational skills	Good organisational skills
	Line Management	N/A
	Time Management	Ability to manage own time effectively
	Creativity	Ability to follow instructions
General	Equalities	Demonstrate a commitment to equality
	Health & Safety	Basic understanding of Health & Safety
	Child Protection	Understand and implement child protection procedures
	Confidentiality/Data Protection	Understand procedures and legislation relating to confidentiality
	CPD	Be prepared to develop and learn in the role