

Job description

Catering service assistant

Main purpose of the job

Performs a variety of manual tasks associated with food production and food services in the school kitchen

Job tasks associated within the kitchen

Food preparation

- Basic food preparation e.g vegetables, salads, cakes, pizza, pasta
- Preparation of all food types
- Cleaning and clearing of food production areas, including laundry and toilet areas

Food Service

- To prepare counters and dining areas for service
- Service of hot and cold food and beverages
- Replenishing and tidying of counters
- Clearing and cleaning of all areas of the kitchen during preparation, during service and end of day cleaning.
- Act on direction from duty manager during the course of the day. In a safe and purposeful manner.
- Meet all daily targets at requested times for each service window
- Perform all tasks in a safe and hygienic manner
- Assist all staff where needed in a team environment with a “can do” initiative and attitude
- Is enthusiastic and hard working in all duties
- Have the ability to work under pressure and on their own in some aspects of the job
- Able to solve and resolve any day to day issues without direct supervision
- Organises and prioritises tasks and sees them through to completion
- Be professional in contact with our customer base
- Operate a till in bio metric and money forms and take on the correct procedures in their operation