

Job Description

Job Title	CATERING: ASSISTANT COOK
Applicable to	Primary Schools
	Secondary Schools
	Special Schools
Grade	2020 Scale 3
Reports to	CATERING MANAGER
Responsible for	Supervision of Kitchen staff during mealtimes
Liaison with	Other Catering staff, suppliers.
Job Purpose	To assist with the provision of a high quality food and beverage service.
Duties	<ul style="list-style-type: none"> • To provide assistance with preparation, cooking and service of food and beverages to the required standard. • To follow menu plans agreed with the Catering Manager for meal times on the shift you are responsible for (i.e. breakfast, tea, supper). • To deputise for the Cook as required. • To take responsibility for the supervision of other kitchen staff during mealtimes you are responsible for (i.e. breakfast, tea, supper). • To ensure staff absences from your shift are reported to the Administrative/Finance Officer. • To liaise as appropriate regarding staff cover. • To follow the menu and recipes agreed • To occasionally assist with special functions which may be outside of normal working hours. • To carry out cleaning duties within the kitchen and dining areas as required. • To follow sound hygiene practices. • To ensure that health and safety regulations are observed in working practices. • To assist with the issue and recording of catering supplies as required. • To assist with the operation of control procedures as required. • To report immediately any accidents, fire, theft, loss, damage, or unfit food or other irregularities and take such action as may be appropriate or possible. • 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"> • 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. • To ensure that all duties and services provided are in accordance with the School's Equal Opportunities Policy

	<ul style="list-style-type: none">• 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.
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CATERING: ASSISTANT COOK

General heading	Detail	Examples
Qualifications & Experience	Specific qualifications & experience	Experience of assisting with preparation, cooking and service of food and beverages Experience of deputising for the Cook Experience of supervision of kitchen staff Educated to NVQ level 2
	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 Ensure that Health and Safety regulations are observed in working practices
	Literacy	Working knowledge and ability to follow menu plans and recipes agreed
	Numeracy	Ability to count and undertake calculations
	Technology	Ability to use kitchen and cleaning equipment and supervise others when required
Communication	Written	Experience of recording catering supplies and complete forms as required
	Verbal	Ability to exchange verbal information clearly with children and adults
	Languages	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	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 others in the school

	Information	Ability to provide timely and accurate information, as required
Responsibilities	Organisational skills	Good organisational skills
	Line Management	To undertake supervision of other kitchen staff during mealtimes
	Time Management	Ability to manage own time effectively
	Creativity	Ability to follow instructions
General	Equalities	Demonstrate a commitment to equality
	Health & Safety	Good 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