JOB DESCRIPTION

Designation of Post:	General Kitchen Assistant	Grade:	Band B
Responsible to:	Catering Manager		

Job Purpose

To work as part of the school catering team under the direction of the Catering Manager to assist with the smooth and efficient running of the school kitchen. To support the preparation, cooking, and service of nutritious meals to pupils, while maintaining high standards of food hygiene, cleanliness, and health and safety across all kitchen and dining areas.

Key Tasks

1. Assist in the preparation, cooking and serving of food and beverages
2. Maintain high standards of food hygiene and cleanliness in the kitchen in accordance with health and safety, food hygiene and COSHH regulations at all times
3. Be aware and assist with the preparation and service of meals for pupils with allergies, intolerances, and medical or religious dietary requirements, strictly following school allergen matrices and cross-contamination protocols
4. Operate kitchen equipment, following training
5. Undertake cleaning and washing up as directed in the kitchen and dining areas
6. Refill and replace sauces, condiments and other consumables.
7. Transporting and serving meals
8. To perform other duties considered reasonable, that are commensurate with the grading and designation of the post
9. Promote and safeguard the welfare of children and young people in accordance with the school's Safeguarding and Child Protection policies, reporting any concerns immediately to the Designated Safeguarding Lead (DSL).
10. Individuals in this role may also undertake some or all of the following: Assist with moving and setting up dining furniture

NOTE:

This job description will be reviewed regularly and may be subject to amendment or modification at any time after consultation with the post holder. It is not a definitive statement of procedures and tasks, but sets out the main expectations of the service in relation to the post holder's responsibilities and duties.

Elements of this job description and changes to it may be amended in light of organisational and service requirements.