



CATERING ASSISTANT

Main Responsibilities and Tasks:

Reporting to the Catering Manager

1. Managing and operating a food section during daily food production including portion control and distribution.
2. Assisting in the setting up and clearing down of the dining area throughout service
3. Supervising and assisting students with lunch food service
3. Washing up and cleaning of the kitchen premises and equipment
4. Maintaining a high standard of personal and kitchen hygiene

Skills Required:

- a) Ability to work as part of a team and work to a rota
- b) Ability to carry out the above tasks with or without supervision and follow verbal instructions.
- c) Ability to operate kitchen machinery, once training has been given.
- d) Understanding of Food Hygiene Regulations and Health and Safety at Work Act.
- e) Understanding of School Food Trust Regulations