

## **JOB DESCRIPTION**

<b>Post title:</b>	<b>Kitchen Assistant</b>
<b>Academy:</b>	<b>Excelsior Academy</b>
<b>Reporting to:</b>	<b>Catering Supervisor</b>
<b>Salary/Pay range:</b>	<b>£9.18/hour</b>
<b>Hours of work:</b>	<b>12.5 hours per week</b>

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### **Purpose of Job**

To assist the Catering Supervisor/Head Chef in the preparation, cooking and serving of all food and beverages within the Academy.

### **Main Duties and Responsibilities**

- To prepare/cook/serve food to all within the Academy
- To maintain hygiene/HACCP practices at all times
- To follow all food specs at all times
- To complete check lists
- To assist in the preparation of all products in time for service
- Maintain a clean as you go policy
- To ensure all work stations are set up/cleaned down as per standard. Ensure the washing of hands/ changing of gloves
- To follow the Due Diligence policy and all other policies within the catering department

### **Other Duties**

- Any other duties as may reasonably be requested by the Catering Supervisor. The above duties do not define or include all tasks required of the post holder. Duties and responsibilities may vary without changing the level of responsibility.

### **Health & Safety**

- Ensuring that area of work complies with legislation relating to Health & Safety and observe and implement specific responsibilities in relation to these matters as detailed in the Policy for Health & Safety
- Provide support in an emergency or evacuation situation, in a calm professional manner. Actively provide information to any emergency service when requested to do so.

### **Safeguarding**

- Be aware and familiar with Academy policies and other guidance on the safeguarding and promotion of wellbeing of children and young people. Taking appropriate action in accordance with academy policies and Keeping Children Safe in Education 2019 where required.