

JOB DESCRIPTION

Kitchen Assistant

Job description		
<p>The School is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.</p>		
Organisational Information:	Reporting to:	Head Chef
Summary of the role:	<p>To play a key role in our busy catering department which provides quality fresh food 7 days a week to over 450 children and staff. You must be able to work on your own initiative but also be a good team player. The role is term time only and the candidate will be expected to work a shift rota.</p>	
Main duties and responsibilities:	<ul style="list-style-type: none"> • Ensure basic cleaning jobs are carried out as quickly as possible. • Collect and wash up pots, pans plates and cutlery and ensuring they are back into use quickly • Clean food preparation areas and equipment, in addition to crockery and cutlery. • Unload food and equipment deliveries. • Keep the storeroom organised. • Making sure kitchen equipment is properly stored • Keep work surfaces, walls and floors clean and sanitised. • Organising the storeroom • Removing and recycling waste from the kitchen • Any other duties commensurate with this position and as directed by the Head Chef 	
Terms & Conditions	<p>All other terms and conditions are those as referred to in your letter of appointment and contract.</p>	
Safeguarding	<p>The posts holder's responsibility for promoting and safeguarding the welfare of children and for whom s/he is responsible, or with whom s/he comes into contact will be to adhere to and ensure compliance with the school's Safeguarding and other policies at all times.</p> <p>If in the course of carrying out these duties the post holder becomes aware of any actual or potential risks to the safety or welfare of children in the school s/he must report any concerns to the school's Designated Safeguarding Lead (DSL) or to the Head immediately.</p>	