

JOB DESCRIPTION

Kitchen Assistant

Job description

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.

Organisational Information:	Reporting to:	Head Chef
Summary of the role:	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.	
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	All other terms and conditions are those as referred to in your letter of appointment and contract.	
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>	