

Role Profile: Catering Assistant Grade B	
Job Purpose	The core purpose of this role is to provide effective support to the Kitchen Manager through the ability to prepare and serve food to a high standard.
Decision Making	<ul style="list-style-type: none"> The job involves working within recognised procedures, which leave some room for initiative. The work may involve responding independently to unexpected problems and situations. The post holder generally has access to a supervisor or manager for advice and guidance on unusual or difficult problems.
Accountabilities	<p>Accountabilities</p> <p>Supporting the Kitchen Manager, provide a lunchtime meal service to school pupils and staff which complies with current recognised standards and food safety legislation.</p> <ul style="list-style-type: none"> Working as part of a team, assist the Kitchen Manager in the preparation of food To support the cleanliness and hygiene standards within the kitchen and serving areas ensuring that health and hygiene regulations are adhered to To maintain efficient and positive daily contact with staff and pupils at the school to ensure a quality service is maintained To undertake appropriate training as requested by the Kitchen Manager Undertake other duties appropriate to the grading of the post
Demands	<p>The post holder will be required periodically to use physical effort to lift food, stocks and supplies and kitchen equipment.</p> <p>There will be considerable levels of work related pressure arising from the deadlines generated by delivering the service on time and conflicting demands from staff and students.</p>
Working Conditions	Kitchen environment with considerable exposure to temperature variations and high noise levels. The post holder will be required to wear protective clothing in the form of non-slip footwear, apron and thermally insulated gloves when handling hot trays.
Experience, Knowledge and Qualifications	<p>Desirable:</p> <ul style="list-style-type: none"> Food Hygiene Certificate Allergen Awareness Training First Aid Certificate Knowledge of all legislation in relation to Health and Safety, the Food Safety Act, School Catering Nutritional Standards and any other related legislation
Skills and Technical Competencies	<ul style="list-style-type: none"> Interpersonal and communication skills required to liaise with other school staff, pupils, suppliers etc. Considerable precision when using kitchen tools and equipment is required for the preparation and delivery of food
Corporate Standards	<p>Act at all times in accordance with appropriate legislation and regulations, codes of practice, the provisions of Horizon Multi Academy Trust's constitution and its policies and procedures.</p> <p>Work within the requirements of the Trust's Health and Safety policy, performance standards, safe systems of work and procedures.</p> <p>Undertake all duties with due regard to the corporate equalities policy and relevant legislation.</p>