



# Sherrardswood School

## Job Description and Person Specification

### Catering Assistant

#### Job Description

Our whole school is committed to safeguarding and promoting the welfare of children and young adults and expects all staff and volunteers to share this commitment.

**Post title:**

**Catering Assistant**

**Hours of work:**

**Monday to Friday, 10:30am-14:30pm, term time only.**

**Remuneration:**

**£11.44 per hour**

**Responsible to:**

**Head of School**

**Main Responsibilities:**

During term-time, the role will be focused on working with the kitchen team, preparing/serving meals, cleaning and supporting the Head Cook, and within school holidays periods, the role will focus on leading in the preparation of food.

- Assisting the Head Cook in preparation of food and beverages and cooking meals.
- Maintaining safe and hygienic working practices at all times.
- To support the School's commitment to safeguarding children.
- Assisting with the preparation and cooking of vegetables and salads for serving at mealtimes.
- Assisting with general washing up on a daily basis plus any weekly cleaning that is required.
- To help serve dinners and help with the clearing up.
- Assist with the smooth running of the Kitchen and ordering etc.
- Providing refreshments as needed for meetings and functions.
- Observation of Health & Safety security and hygiene in the kitchen.
- The promotion of a caring environment and good inter-department relations.
- Assist with food service as necessary at lunchtime and during functions.
- Ensure food is attractively presented and the correct portion controls are in place .
- Assisting with food ordering, particularly during periods of school holiday. Stock checking .
- Adhering to cleaning schedules, including kitchen, dining areas, furniture and equipment.

**This list is not intended to be exhaustive and you may be required to undertake other comparable duties as Sherrardswood School requires from time to time.**

<b>Subject Knowledge &amp; Understanding</b>	<ul style="list-style-type: none"> <li>• Familiarity with modern kitchen equipment</li> <li>• Up to date knowledge and understanding of Health and Safety regulations.</li> <li>• Knowledge of statutory requirements for food safety.</li> </ul>
<b>Professional Standards &amp; Development</b>	<ul style="list-style-type: none"> <li>• Promoting and safeguarding the welfare of the students with whom you have come into contact.</li> <li>• Ensuring health and safety standards are adhered to and maintained.</li> <li>• To be a role model to pupils through personal presentation and professional conduct</li> <li>• To co-operate with the employer in all matters concerning Health and Safety and specifically to take reasonable care of their own Health &amp; Safety, and that of any other persons who may be affected by their acts or omissions at work</li> <li>• To be familiar with and support all the School's policies</li> <li>• To establish effective working relationships with professional colleagues and associate staff</li> <li>• To strive for personal and professional development through active involvement in the School's appraisal system and performance management procedures</li> <li>• To uphold the school's core values.</li> </ul>

#### Person Specification

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.

	<b>Essential</b>	<b>Desirable</b>	<b>Method of assessment</b>
<b>Qualifications:</b>	<ul style="list-style-type: none"> <li>• GCSE in English and Maths</li> </ul>		Production of the Applicant's certificates
<b>Experience:</b>	<ul style="list-style-type: none"> <li>• Experience of working safely with food.</li> </ul>	<ul style="list-style-type: none"> <li>• Experience of working in a busy kitchen environment.</li> </ul>	Contents of the Application Form Interview
<b>Skills:</b>	<ul style="list-style-type: none"> <li>• An ability to communicate effectively both orally and in writing.</li> <li>• Team working.</li> <li>• Active Listening.</li> <li>• Flexible, with the ability to work on own initiative and to tight timescales.</li> <li>• Being a positive role model.</li> </ul>	<ul style="list-style-type: none"> <li>• An up to date, working knowledge of Health &amp; Safety and Food Safety guidelines.</li> </ul>	Contents of the Application Form Interview Professional references
<b>Personal competencies and qualities:</b>	<ul style="list-style-type: none"> <li>• To be committed to actively support the visions, aims and ethos of the school.</li> <li>• Collaborative team player.</li> <li>• Open and reflective.</li> <li>• Self-motivated.</li> <li>• Professional and positive at all times.</li> </ul>		Contents of the Application Form Interview Professional references