



Isle of Man Department of Education, Sport and Culture Job Description

Title of post:	Kitchen Assistant
Grade:	Skill Zone 1 / Pay Band 2
Hours:	12:30 – 14:30 Mon – Fri (10 hours per week, term time only)
Salary:	£25,342 - £27,941 pro rata per annum
Accountable to:	Catering Manager
Reports to:	Cook Supervisor
Location:	Queen Elizabeth II High School, Peel

JOB PURPOSE

Under the direction of the Catering Manager/ Cook Supervisor, the post holder is required to assist in the provision of an extensive catering service. This includes food preparation, customer service, cash point duties, kitchen and dining room cleaning tasks

MAIN ACTIVITIES

1. Food Preparation & Service

The General Kitchen Assistant is responsible for:-

- Food preparation, including simple cooking and service of snacks and main meals.
- Assisting with the service of meals as directed, encouraging pupils in a friendly and positive manner to try all foods.
- Customer service tasks, including setting up service counters, taking customer food orders, operating tills, table clearing and cleaning.
- Monitor entry to dining room in line with school policy.

2. Cleaning & Washing Up

The General Kitchen Assistant is responsible for:-

- Cleaning of all large and small cooking equipment e.g. fryers, all catering controlled areas, carrying out thorough cleaning on a regular basis and deep cleaning on periodic cleaning days.
- Washing up kitchen utensils etc., food service equipment and all crockery etc. from the dining room either by hand or machine e.g. coffee machines, hot vending machines.
- Kitchen and dining room cleaning and clearing to include furniture moving, floor cleaning, e.g. using floor scrubbing machine, sweeping, spot mopping. Ensuring that the dining room is cleared within the required timescale so as not to compromise the educational needs of pupils, especially where the dining room is used for educational purposes.

3. Health and Safety

The General Kitchen Assistant is responsible for:-

- Always wearing the uniform provided, including safety shoes, whilst on duty.



- Reporting any defects to equipment or fabric to a more senior colleague.
- Maintaining food handling and personal hygiene standards to ensure compliance with food hygiene regulations.
- Ensuring all duties and tasks are carried out in accordance with the procedures, risk assessments, standards of cleanliness and health and safety as indicated within the policies of Catering Services.
- Maintaining safety and cleanliness so as not to endanger the safety of others or self.

4. General

- Maintaining good working relationships with colleagues.
- Maintaining confidentiality and respecting service users' choice, having an awareness of learning disabilities and/or challenging behaviour.
- Contributing to enhancing the Catering Service.
- Undertaking relevant training to enhance skills as appropriate e.g. Health and Safety and food hygiene training.
- Attending meetings and training sessions as arranged.
- Assisting with stock control for example, noting on board ingredients required, sticking on bar code labels, stock rotation.
- Putting food stocks away including checking for damage and dates as required.

5. Other Factors

- To work constructively and flexibly as a team member by undertaking other tasks appropriate to the grade and role.
- Additional hours, from time to time may be available with prior notice and by agreement.

SAFEGUARDING

The Department of Education, Sport and Culture is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

All staff are required to undertake training with regard to the safeguarding and welfare of children and young people and the Department commits to providing this training e.g. via induction, on-line, briefings at staff meetings inset days etc., as appropriate.

All staff have a responsibility for promoting and safeguarding the welfare of children and young persons for whom they are responsible, or with whom they come into contact and to adhere to, and ensure compliance with, the Safeguarding Children Board Child Protection procedures and the school/service's Child Protection Policy at all times. If, in the course of carrying out the duties of the post, the post holder becomes aware of any actual or potential risks to the safety or welfare of children School/Service, they must report any concerns to the designated Safeguarding lead in their area or to the department's Child Protection and Safeguarding Officer.



The contents of this job description may be reviewed and updated as necessary to ensure that it remains accurate and complete. All changes will be made in discussion and with the agreement of the Head of Service or designated Officer.

Person Specification

Specification	Essential or Desirable	Method of Assessment: Application Interview Pre-employment checks CV
Experience		
Catering - food handling and preparation	D	C / I
Customer Service	E	C / I
Cleaning	E	C / I
Qualifications		
Catering Qualification	D	C / I
First Aid	D	C / I
Training		
Willingness to undertake appropriate training	E	I
Food Hygiene	D	C / I
Skills		
Cleaning in a catering environment	D	C / I
Organised, efficient, methodical	E	C
Able to communicate with staff and students within school	E	I
Ability to use cleaning materials appropriately	E	C / I



Ability to learn and use computerised till	E	C / I
Ability to work within a timescale	E	C / I
Able to clean to a high standard	E	C / I
Special Knowledge		
Appropriate use of catering equipment	D	I
Appropriate use of cleaning materials	E	I
Awareness of Health and Safety in school	D	I
Comply with Health and Safety policy and regulations	E	I
Disposition / Attitude/circumstances		
Able to work within a team	E	I
Able to listen to/follow guidance and instructions	E	I
Positive approach to challenges	E	I
Able to use own initiative	E	I
Support the school's positive ethos	E	I
Take pride in their work	E	I
Good punctuality	E	I
Excellent timekeeping	E	I
Satisfactory Police Check	E	P
Isle of Man Worker	D	A