



Creating great homes together

Role Profile

Position

Dining Assistant

Reporting to

Sheltered Team Leader

What you can expect

We're a magnificent place to work, where talented and ambitious people enjoy rewarding, purposeful and fulfilling careers in an inspirational environment.

- At Magna, we are committed to your growth and professional journey. We offer ample opportunities for further training and development, empowering you to excel in your career. Our comprehensive benefits package underpins our commitment to your well-being and includes a generous Pension Scheme, Health Care Cash Plan, Wellbeing Portal and Employee Assistance Program. These resources are designed to support both your mental and physical health, ensuring your success in both personal and professional aspects of life.
- We actively support our local communities and encourage employee involvement by offering one paid day per year for volunteer activities alongside access to Credit Union facilities and Colleague Voice. You will also benefit from Company Sick Pay and a competitive annual leave entitlement, which increases progressively with your length of service over the first five years.
- You will be part of a dedicated, customer focused team that are passionate in what they do. You can expect full training and opportunities to expand your skills, knowledge, experience and career.

What you are known for

- You are caring, compassionate and have a genuine interest in people.
- You have a calm, confident manner and carry out duties with an orderly and systematic approach.
- Able to work independently as well as contribute effectively within a team setting.
- You are approachable and able to work well under pressure, meeting tight deadlines where required.

What you take care of

- Delivering meal services to customers in accordance with established quality and service standards.
- Assisting with setting up tables and ensuring proper arrangement of utensils and napkins.
- Greeting customers courteously and helping them find their seats.
- Liaising with customers in advance for their menu choices.
- Delivering dishes promptly and checking on customer needs throughout their meal.
- Maintaining cleanliness in the dining and kitchen areas by clearing plates, wiping tables and cleaning floors.
- Maintaining stock control for this service.

What you need to be successful

- Previous experience working in a commercial kitchen environment and excellent collaboration skills.
- The role requires working under pressure and prioritising tasks. Communication and decision-making skills are necessary, as well as a flexible approach to work.
- You will be required to provide a service to our customers 3 days per working week, excluding bank holidays. In time this may extend to 5 days per week depending on demand from the customers.
- The role also requires a food hygiene level 2 certificate, but full training is given. In time you will be required to achieve a level 5 food hygiene certificate.
- An understanding of safeguarding practices is required.

Qualifications required

Applicants with transferrable skills are encouraged to apply.

- There are no essential qualifications required for this role. Previous work experience will be advantageous.

Approved: V1/2509075