

## Job Description

<b>DIRECTORATE:</b>	Education & Family Support
<b>DEPARTMENT:</b>	Catering Services
<b>POST:</b>	Assistant Cook
<b>GRADE OF POST:</b>	GR05
<b>RESPONSIBLE TO:</b>	Catering Manager

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### **JOB PURPOSE:**

To assist the Catering Manager in all duties in ensuring an efficient, cost effective, quality catering service to all customers within Maesteg School maintaining legislative requirements with regard to Health and Safety, and Food Safety and Hygiene at all times.

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### **PRINCIPAL RESPONSIBILITIES AND ACTIVITIES:**

- Menu planning, portion control, preparation, cooking and presentation of meals for service.
- Control of kitchen hygiene, Health and Safety, and security of premises in accordance to council policy, legislation and quality Assurance standards.
- Induction training and assessment of staff including supervision of staff and work rota.
- Ordering and receipt of supplies and stock control.
- Financial and administrative duties in accordance with council and school policy.
- Implement promotional plans to maximise the uptake of meals.
- Communicate with catering team, managers, headteachers and pupils effectively.

## GENERAL DUTIES

### Health and Safety

To fulfil the general and specific roles and responsibilities detailed in the [Health and Safety Policy](#)

### Equal Opportunities

To ensure that all activities are operated in accordance with Equal Opportunities legislation and best practice.

### Safeguarding

Protecting children, young people or adults at risk is a core responsibility of all employees. Any concerns should be reported to the Safeguarding Lead at the school.

### Review and Right to Vary

This Job Description is as currently applies and will be reviewed regularly. You may be required to undertake other tasks that can be reasonably assigned to you, including development activities, which are within your capability and grade.

### Criminal Records Check

This post requires a criminal records check through the Disclosure & Barring Service (DBS).

## Person Specification

### Assistant Cook – Maesteg School

The following attributes represent the range of skills, abilities and experiences etc. relevant to this position. Applicants are expected to meet the attributes that have been identified as essential.

Attributes	Requirements	Essential	Method of Evaluation/ Testing
Qualifications, Education & Training	<ul style="list-style-type: none"><li>Previous experience within catering.</li></ul>	Yes	Production of original Qualification Certificates and application form.

	<ul style="list-style-type: none"> <li>Level 2 Award in Food Safety in Catering.</li> <li>Level 3 Award in Food Safety in Catering (training will be given).</li> <li>Manual Handling.</li> <li>NVQ2 or equivalent.</li> </ul>	Yes	
<b>Knowledge &amp; Experience</b>	<ul style="list-style-type: none"> <li>Experience of working in a catering environment.</li> <li>Committed to providing a quality service.</li> <li>High standards of customer care.</li> <li>Knowledge of health and safety.</li> </ul>	Yes	Interview, application form and selection process.
<b>Skills &amp; Personal Qualities</b>	<ul style="list-style-type: none"> <li>Committed to providing a quality service.</li> <li>High standards of customer care.</li> <li>Work as part of a team, lead by example motivating staff to minimise staff turnover.</li> <li>Good social and communication skills.</li> <li>High levels of work attendance and punctuality.</li> </ul>	Yes  Yes	Interview, application form, and selection process.

<b>Attributes</b>	<b>Requirements</b>	<b>Essential</b>	<b>Method of Evaluation/ Testing</b>
	<ul style="list-style-type: none"> <li>Self-motivated.</li> <li>Flexible as working hours may change to suit the needs of the school.</li> <li></li> </ul>	Yes	

**Job application closes 9am, Nov 4<sup>th</sup> 2024**