

Kitchen Assistant

Reports to: Chef Manager

Salary: £11.44/hour

Hours: Flexible, as required

Contract: Zero-hours (April to end of November)

Level of disclosure check: Enhanced

Main purpose of post:

To assist in the preparation of delicious and nutritious meals and ensure a high standard of cleanliness is maintained within the kitchen and Longhouse including preparing the dining area for meals and break times. Serving food and cleaning of dining and kitchen areas.

Key Tasks:

Catering

1. Assist in preparation, cooking and serving nutritious meals according to the customer group including summer and camping menus as required by Chef Manager and Sous Chef
2. Washing up and ensuring cleanliness of the kitchen

Dining

1. Ensure the dining room is set up and cleaned down
2. Communicating with the Chef Manager or Sous Chef of any ingredients that need ordering or replacing

Health and Safety

1. Health and Safety in the kitchen and Longhouse, ensuring all regulations are enforced
2. Assist in the management of recycling and food waste as directed
3. You will be expected to complete a COSSH and Food, Health and Hygiene course
4. Communicating with the Chef Manager or Sous Chef of any damage to equipment or stations.

Other

1. Actively upholding the Centre's environmental policy and make suggestions for improvements where necessary and appropriate
2. To work effectively and efficiently with all other teams

This list of tasks is not exhaustive and will be reviewed from time to time in discussion with the post holder.

Mill on the Brue is committed to safeguarding and promoting the welfare of children and young adults and expects staff and volunteers to share that commitment. An enhanced disclosure check will be sought in relation to the successful applicant for this post.

Person Specification

Essential

- Experience of producing delicious and nutritious meals using seasonal produce
- Must be able to work either shift as per rota
- Flexibility to work evenings and occasional weekends
- Able to work on a multi-level site including stairs
- Ability to work effectively and efficiently within a diverse team
- Must like children and young people

Desirable

- Experience of large-scale catering and different dietary needs