

### JOB DESCRIPTION

Main duties include, but are not limited to:

Task	What is required
Food preparation, cooking and presentation	Basic cooking of food as directed by the Catering Manager.
Maintaining kitchen cleanliness	Maintain high standards of food handling, food hygiene and cleanliness in line with Freman College's Food Safety Management System (FSMS)
Washing up and clearing away	A good attitude to work and undertaking all tasks required with food preparation and hygiene. There is a lot of washing up!
Assisting with serving food	An engaging manner and ability to work quickly under pressure. Full involvement in providing an outstanding service to customers.
Till operation	Full training will be given. The site is cashless.
Keeping accurate temperature readings	Completing all paperwork as required in a timely manner.
Manual handling	Dealing with deliveries and stock rotation.
Hospitality catering	Participate in hospitality catering as required
Health & Safety	Work within the guidance of Freman College's FSMS and Health & Safety Policy

This role is based at Freman College.

### PERSON SPECIFICATION

#### GENERAL CATERING ASSISTANT

Personal Attributes required (on the basis of the job description)	Essential (E) or Desirable (D)
<b>Experience</b>	
Working with teenagers	D
Working in a commercial kitchen environment	D
<b>Knowledge/skills/abilities</b>	
Confidence to communicate with students	D
Excellent interpersonal and negotiating skills with both adults and young people	D
An ability to relate well to staff and students	E
Food hygiene certificate	D
Willingness to undertake training	E
<b>Other</b>	
High standards of hygiene combined with a neat and tidy appearance	E
Team player	E
An ability to deal with periods of high pressure	E
An ability to work on own initiative	E
Understand the importance of Health & Safety	E
Clearance through the Disclosure and Barring Service	E
Good references	E