

<b>Job Title:</b> Catering Assistant	<b>Pay Scale:</b> PPS2
<b>Normal Place of Work:</b> Ling Moor Primary Academy	<b>Line Manager:</b> Catering Supervisor
<b>Role Summary:</b> Assist in managing and controlling the catering services for Ling Moor Primary Academy whilst maintaining the highest standards of food preparation and delivery.	

## DUTIES AND RESPONSIBILITIES

- To ensure that the preparation, presentation and services are carried out promptly and to the agreed standards and to promote a friendly and helpful atmosphere.
- To assist the catering facility within the Academy kitchens.
- To maintain a high standard of food hygiene, safety and cleanliness in accordance with academy policies and statutory requirements.
- To be involved in the training of other staff, if required.
- To keep abreast of all modern technology techniques and advancement to improve services for the advantage of the Academy.
- To maintain effective communication between yourself and your customers.
- To provide an efficient, caring and friendly service to customers in all areas of the Catering Department and deal with customer requests promptly.
- To ensure that the counter presentation, back up and service is to the required standard.
- To ensure that all areas under your control are left clean and tidy after each service.
- To maintain adequate security of all stock and equipment.
- To prepare and assist in any special functions, which may sometimes be outside normal working hours.
- To report and take action on customer complaints or compliments and any incidents of accident, fire, theft, loss, damage and unfit food or other irregularities.
- To attend meetings and training courses as may be necessary from time to time.
- To keep abreast of all developing legislation within the Catering Industry so that the Academy Catering Department do not unknowingly break any rules.
- To assist in ensuring that the correct stock holding are maintained, whilst ensuring no excessive ordering takes place.
- To carry out any reasonable requests by the Academy Head.

## Key Relationships

The post holder will be expected to develop and maintain good relationships with:

• Head Teacher, SLT and all Trust staff	To ensure a high quality service is provided that meets the needs of the Trust.
• Parents and Students	
• Visitors	

## **Generic Responsibilities**

- Represent and promote The Priory Federation of Academies' values internally and externally.
- Ensure that the Federations internal customers receive an excellent customer service experience in all dealings with the service.
- Deliver your day to day duties consistently with the agreed service level.
- Act as a champion for change and improvement, constantly enhancing quality.
- Contribute to the annual quality review of the service and the programme of continuous improvement.
- Actively promote and act, at all times, in accordance with Federation policies, e.g. Health and Safety, Equal Opportunities and Safeguarding.
- Make a commitment and contribution to improving standards for pupils, as appropriate.
- Contribute to the maintenance of a caring and stimulating environment for pupils.
- Undertake other duties commensurate with the job level.

The post holder will interact professionally with colleagues to ensure understanding and awareness of responsibilities of all colleagues and undergo any relevant training.

Elements of this job description may be changed following consultation with your manager.

## **TERMS OF EMPLOYMENT**

All offers of employment are subject to The Trust receiving proof of identity, two satisfactory references, satisfactory health and enhanced DBS checks, a signed Code of Conduct, evidence of your relevant qualifications and successful completion of a 12 month probation period.

## **HEALTH AND SAFETY**

All employees are responsible for reading, understanding and carrying out the requirements of The Trust's Health and Safety policy and for informing a relevant person if they become aware of any non-compliance with the policy or of any identified training needs.

## **HOURS OF WORK**

The Academy day is between 8:00 am and 6:00 pm. A flexible approach to working is expected as some tasks may be required to be carried out in the evenings and during holiday periods.

## **CONTINUAL PROFESSIONAL DEVELOPMENT**

The Trust requires individuals to identify and analyse their own training and development needs and to actively participate in the design of a development plan to meet these needs and the needs of the Academy. This may be achieved through an appraisal process.

The post holder should recognise and take advantage of development opportunities and should periodically review their own progress towards meeting previously agreed goals.

## **CONDITIONS OF SERVICE**

Governed by the National Agreement on Pay and Conditions of Service supplemented by local conditions as adopted.

## **SPECIAL ARRANGEMENTS**

The post holder may be required to work outside of normal academy hours on occasion, with due notice.

## **SAFEGUARDING STATEMENT**

The Priory Federation of Academies is committed to safeguarding and promoting the welfare of children and young people and expects all staff to share this commitment.

## **EQUALITY, DIVERSITY AND INCLUSION**

The Priory Federation of Academies Trust is committed to maintaining a diverse workforce and an inclusive environment for all. Our aim, embedded in the Trust Values, is to enrich our workforce at every level and we encourage applications from all under-represented groups.

**Person Specification – Catering Assistant**

		<b>Essential</b>	<b>Desirable</b>	<b>How assessed</b>
	<b>QUALIFICATIONS</b>			
<b>1.</b>	Good standard of education, particularly English and Mathematics.	X		AF / Cert
<b>2.</b>	Basic Food Hygiene Certificate	X		AF / Cert
<b>3.</b>	First Aid Certificate		X	AF/Cert
	<b>KNOWLEDGE AND EXPERIENCE (UPTO DATE/ CURRENT)</b>			
<b>4.</b>	Experience in a catering/customer service environment	X		AF/IV
<b>5.</b>	Flexibility to respond to a variety of work situations with an ability to multitask	X		AF/IV
<b>6.</b>	Experience of delivering a high level of customer service		X	AF/IV
<b>7.</b>	Previous experience working in a kitchen providing meals for large numbers		X	AF/IV
<b>8.</b>	An understanding of H&SAW, COSHH, Basic Food Hygiene		X	AF/IV
	<b>SKILLS AND ABILITIES</b>			
<b>9.</b>	Must have demonstrated the ability to work both as a team member and on own initiative	X		AF/IV/AT
<b>10.</b>	Good communication skills – oral and written	X		IV/R
<b>11.</b>	Ability to prioritise workload and organise work schedule	X		IV/R
<b>12.</b>	Good organisational skills	X		IV/R
<b>13.</b>	Commitment to delivering a high level of customer service	X		IV/R
<b>14.</b>	Must be prepared to attend such training sessions as are deemed necessary by management	X		IV/R
<b>15.</b>	Ability to work flexible hours and patterns	X		IV/R

\*Key to how skills are assessed:

AF = Skill assessed via application form      IV = Skill assessed via interview  
 AT = Skill assessed via test/work-related task      Cert = Certificate checked at interview  
 R = Skills assessed via References

I have read and accept the content of the job description.

Signed Line Manager: .....

Dated: .....

Signed Employee.....

Dated.....