

## **Apprentice - Kitchen Assistant**

### **Job Description**

Job Title: Kitchen Assistant Apprentice  
Reporting to: Chef  
Responsibilities: To support the effective management of the Kitchen at Nightingale Community Academy  
Working with: Leadership team and all staff

### **Purpose of the post:**

- To support the running of the kitchen and kitchen operation in all areas.
- To maintain high standards of cleanliness and hygiene in the kitchen area.
- A desire to transform school food
- To support the kitchen team in adhering to school food standards

### **Main duties and responsibilities:**

- To aid with the preparation of school meals.
- To assist with the serving and delivery of school meals
- To follow instructions from the Chef
- To assist with the interaction between the Farm staff and activities, and Kitchen
- To supply a positive role model for the students
- To maintain cleanliness and food hygiene throughout the kitchen operation.
- To take part in meetings and training sessions organised by the kitchen and wider school.
- To assist in the monitoring of food hygiene and safety measures.
- To be a supportive member of the kitchen team and contribute to its operation

This is a description of the main duties and responsibilities of the post at the date of production. The duties may change over time as requirements and circumstances change. The person in the post may also have to carry out other duties as may be necessary from time to time.

### **General requirements:**

- a) Enhanced DBS Check.
- b) To assist in furthering equalities in both service delivery and employment practice.
- c) To assist in promoting and safeguarding the welfare of children, young and vulnerable people that you are responsible for or come into contact with.

## Kitchen Assistant

### Person Specification

Please state, **in numerical order**, how you meet the following selection criteria. Candidates will be short listed entirely on the basis of the extent to which they meet the criteria in their application form. Please ensure that you address every aspect, in turn, and number them under each heading.

All elements are essential unless otherwise stated. Where 'desirable' is stated, only comment if you have the appropriate skills or experience. Desirable criteria may be gained after employment with the academy.

Please ensure that your supporting statement is **no more than two sides of typed A4.**

AREA	REQUIREMENTS	DESIRABLE
<b>Qualifications</b>	Food Hygiene Certificate at Level 2  Level 1 in Functional Skills, maths and English or equivalent	Working towards English and Maths at GCSE Grade 4 or above or Functional Skills Level 2
<b>Experience</b>	Experience of working in a commercial kitchen	Experience in supporting behaviour and use of de-escalation strategies following a person centred approach.
<b>Professional Skills</b>	Ability in working successfully as part of a staff team.  Evidence of knowing how to evaluate one's own strengths and weaknesses.	
<b>Knowledge And Personal Skills</b>	Ability to communicate with students and staff.  Ability to follow instructions and learn new skills  Ability to work with the Chef in preparing meals and ordering food.	
<b>Philosophy</b>	Commitment to the provision of high quality education and pastoral care for all learners.	

	<p>Expectation of high learner achievement.</p> <p>Commitment to the safeguarding of children and young people.</p> <p>Evidence of understanding and commitment to equality of opportunity and respect for learners' individual differences.</p> <p>Commitment to family partnership in education and developing links between school, home &amp; the community.</p>	
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