

Accountable to: Catering Manager

Hours of Employment: 30 hours, term time only, 8:30am-2:30pm

Role: Assist the provision of the catering service at TBGS, ensuring

this hierarchy of qualities:

1. To manage the production of 'safe' food in a hygienic environment:

2. To be responsible for promoting good nutritional standards through providing balanced and high-quality food;

 To ensure the service is financially sound, balancing value for parents with profitability to cover staffing, equipment and school reinvestment.

Responsibilities:

- Ensuring all aspects of relevant legislation are compiled with, in relation to the Heath and Safety at Work Act 1974, the Food Safety Act 1990 and any other associated legislation and school policy.
- Assisting the kitchen manager in preparation, cooking and service of food to customers.
- Maintain safe and hygienic work spaces.
- Monitor stock/ingredients used and order replacements with the kitchen manager as necessary, to ensure consistent food service.
- To attend the tills and ensure accurate charging of students for purchases. Liaise with catering manager about mistakes.
- Undertake all kitchen and dining room duties as required. To engage with training provided.
- To be involved in the promotion of the service to attract the maximum number of customers.
- To assist in the provision of catering for special functions outsider normal hours as requested, including extra hours such as non-pupil days, by negotiation (extra hours can normally be exchanged for time off on lieu).
- Be aware of student allergies and cater for the needs of various dietary requirements (including but not limited to vegetarian, halal and gluten-free).
- If working in a satellite outlet (Café Six), to be able to prepare and serve food as ordered, monitoring the temperature and condition of food and supplies, liaising with kitchen manager on stock and orders.
- Carrying out any appropriate duties as requested by the Headteacher and senior management.