



JOB DESCRIPTION

JOB TITLE

CATERING ASSISTANT

REPORTS TO:	Catering Manager
PAYSCALE:	Band 1, Point 2 - 3 (£8,718.73 - £8,851.55) including outer fringe
LOCATION	Burnt Mill Academy, First Avenue, Harlow, CM20 2NR
TERMS:	15 hours per week, allocated as three (3) hours per day, 5 days a week with working time 11am to 2pm, 39 weeks per year
CONTRACT:	Permanent/ Part time

PURPOSE OF THE JOB

The Catering Assistant is responsible:

- To assist with the provision of a high-quality food and beverage service.

Liaison with:

- Other Catering staff
- Suppliers

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

This list is not exhaustive, but includes:

- To provide assistance with preparation, cooking and service of food and beverages to the required standard.
- To follow the menu and recipes agreed
- To occasionally assist with special functions which may be outside of normal working hours.
- To carry out cleaning duties within the kitchen and dining areas as required.
- To follow sound hygiene practices.
- To ensure that health and safety regulations are observed in working practices.
- To assist with the issue and recording of catering supplies as required.
- To assist with the operation of control procedures as required.
- To report immediately any accidents, fire, theft, loss, damage, or unfit food or other irregularities and take such action as may be appropriate or possible.
- The duties above are neither exclusive nor exhaustive and the post holder may be required by the Catering Manager to carry out appropriate duties within the context of the job, skills and grade.

GENERAL RESPONSIBILITIES COMMON TO ALL MEMBERS OF STAFF

All posts at the Academy are exempt from the Rehabilitation of Offenders Act 1974 and you must therefore disclose all police cautions or convictions for a criminal offence.

- All roles are subject to an enhanced DBS, validated references and eligibility to work in the UK .
- BMAT Directors are committed to safeguarding and promoting the welfare of children and young people and expect all staff and volunteers to share in this commitment.
- All staff are responsible for the safeguarding and wellbeing of pupils and must follow BMAT guidance and policies.
- To comply with individual responsibilities, in accordance with the role, for health and safety in the workplace
- Ensure that all duties and services provided are in accordance in the School's Equal Opportunities Policy.
- To participate in the performance and development review process, taking personal responsibility for identification of learning, development and training opportunities in discussion with line manager
- Attend relevant meetings and training sessions
- The duties above are neither exclusive nor exhaustive and the post holder may be required by the Headteacher to carry out appropriate duties within the context of the job, skills and grade.
- This job description will be reviewed annually and may be subject to amendment or modification at any time after consultation with the post-holder.

PERSON SPECIFICATION CATERING ASSISTANT

General heading	Detail	Examples
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Qualifications & Experience	Specific qualifications & experience	Experience of assisting with preparation, cooking and service of food and beverages
	Knowledge of relevant policies and procedures	General understanding of the operation of a school Ability to maintain a high standard of personal and general cleanliness and hygiene Ensure that Health and Safety regulations are observed in working practices
	Literacy	Working knowledge and ability to follow menu plans and recipes agreed
	Numeracy	Ability to count and undertake calculations
	Technology	Ability to use kitchen and cleaning equipment and supervise others when required
Communication	Written	Experience of recording catering supplies and complete forms as required
	Verbal	Ability to exchange verbal information clearly with children and adults
	Languages	Overcome communication barriers with children and adults

	Negotiating	Consult with colleagues
Working with children	Behaviour Management	Understand and implement the school's behaviour management policy
	SEN	Understand and support the differences in children and adults and respond appropriately
	Curriculum	Understanding of the learning experience provided by the school
	Child Development	Basic understanding of the way in which children develop
	Health & Well being	Understand the importance of physical and emotional wellbeing
Working with others	Working with partners	Understand the role of others working in the school
	Relationships	Ability to establish rapport and respectful and trusting relationships with children, their families and carers and other adults
	Team work	Ability to work effectively with others in the school
	Information	Ability to provide timely and accurate information, as required
Responsibilities	Organisational skills	Good organisational skills
	Line Management	To assist during mealtimes
	Time Management	Ability to manage own time effectively
	Creativity	Ability to follow instructions
General	Equalities	Demonstrate a commitment to equality
	Health & Safety	Good understanding of Health & Safety
	Child Protection	Understand and implement child protection procedures
	Confidentiality/Data Protection	Understand procedures and legislation relating to confidentiality
	CPD	Be prepared to develop and learn in the role