
Recruitment Information

Job description and person specification

Your title	Casual Kitchen/Catering Assistant
DBS check	This post requires a basic DBS certificate in the adult workforce
Post number	NEW
Your team	Community, Health and Wellbeing
You would be based	Working across all Centre locations, Claygate, Cobham, Hersham, Molesey, Walton and Weybridge
Your line manager	Operations Manager, Teresa Smith



Elmbridge

Borough Council

... bridging the communities ...

About the role

We are looking for a Casual Kitchen/Catering Assistant to join our Community, Health and Wellbeing team, to provide meals at any of our 6 Centres for the Community, located at Claygate, Cobham, Hersham (café), Molesey, Walton and Weybridge, and support the delivery of our Meals on Wheels service.

The role requires an individual who has a friendly and caring attitude, and who is a team player, offer experience of working within a kitchen and demonstrate a positive problem-solving attitude and can communicate effectively. Level 2 Food Hygiene certification will be required for this role.

The main purpose of the role:

- To assist the Centre Cook in the preparation, cooking and serving of food for the Meals-on-Wheels Service and to visitors at the Centre.
- To assist with the catering team including cleaning of dishes, and areas of the commercial kitchen always ensuring safe working practices.
- To be able to work as a team to ensure all elements of the catering and cleaning are completed to a high standard.
- Be available to work in any of the 6 Centres for the Community.

Specific duties and responsibilities

- To assist in the preparation of meals under the direction of the Centre's Cook.
- To cook and prepare foods for the Centre's Community Café / Tea-bar.
- To assemble Meals-on-Wheels delivery containers and undertake their packing, checking numbers, dietary and other requirements.
- Where necessary to ensure all cooking equipment is cleaned after use. (Commercial kitchen and/or Tea Bar)
- To ensure that all areas relating to the kitchen are kept to a high standard of cleanliness.

- Cook meals including fresh food ingredients from fresh meats to other produce where sauces, soups, gravies, and custards need preparing.
 - To be available to work in all purpose-built Centre kitchens in Elmbridge.
 - To ensure that the standards of safety and hygiene are always met, adhering to food safety regulations.
 - To assist generally with activities of older people as when directed by the Centre Manager/Duty Supervisor.
-

What's missing?

Our job descriptions cover as much of the role as we can possibly get down in writing, but issues will arise, and we hope and expect that you will understand that and take on-board other tasks from time-to-time, in keeping with your role of course.

Your conduct

We expect the highest standards of conduct from our employees and at all time you must carry out your duties with integrity and in accordance with the Code of Conduct for employees.

Equal opportunities

We have a strong commitment to achieving equality of opportunity and expect all employees to implement and promote our policy in their own work.

Health and safety

We are committed to a healthy and safe working environment and expect all employees to implement and promote its policy in all aspects of their work.

Personal and sensitive data

You will have regard for the duty of care owed to personal data and sensitive personal data and any other confidential or sensitive information which you access in the course of your employment ensuring adherence to the Data Protection Act and the Council's Information Security Policy and related guidance.

Talent development

We have a talent development programme that includes regular one-to-ones, mid-year reviews, end of year performance reviews and a strong and varied learning and development programme.

You will be expected to get involved in this talent programme to ensure you are performing at the highest level.

Confidentiality

We are committed to maintaining privacy of all staff and customers. We expect all staff to handle all individuals' personal information in a sensitive and professional manner. All staff are under an obligation not to gain access or attempt to gain access to information they are not authorised to have.

Person specification

Please read the details on this form carefully before you complete your Application Form. This form lists the essential requirements needed in order to do the job.

Your written application will be considered in relation to the essential knowledge, skills, abilities, education and experience required for the job and candidates will therefore be selected for interview on this basis.

We are committed to providing the best possible services and ensuring they are accessible to all who need them irrespective of marital status, gender, race and ethnicity, disability, sexual orientation, religious belief or age.

What you need to tell us on your application form:

- You will need to tell us throughout your application form and at interview how you can contribute to providing good quality services for all.
- For each of the requirements listed overleaf, you will need to explain how your skills, abilities, knowledge, education and experience make you suitable for this post.
- These may have been gained through previous employment, voluntary/community work, spare time activities, home responsibilities, training or languages spoken.
- You should also include anything else relevant to the job which you think we should know about.

We can only consider applicants who are already eligible to work in the United Kingdom.

Casual Kitchen/Catering Assistant

Post No: NEW

Team: Community, Health and Wellbeing

Hours of work: Casual - Mon - Fri-
e.g. 9.30/10.30-13.30

Salary: SCP 8-11 £13.94 – £14.41 per hour.

Car Allowance: C4

Key requirements	Desirable/ essential	To be tested by: Application1 (A) Test (T) Interview (I)
------------------	-------------------------	---

Qualifications and Education			
1.	Good standard of education.	E	A/I
2.			
3.	Catering Qualifications e.g. City and Guilds 706/2, NVQ Level 2.	D	A/I
	Level 2 Hygiene Certificate or ability to undertake the training.	E	A/I

Experience			
4.	Experience of working within a commercial kitchen environment.	E	A/I
5.			
6.	Experience of working as part of a team.	E	A/I
	Experience of working with volunteers	E	A/I

Knowledge, skills and abilities			
7.	Ability to understand the Food Safety and Hygiene Regulations.	E	A/I
8.	Experience of catering for large numbers of people and an understanding of dietary requirements.	E	A/I
9.	Ability to work on one's own, and preparedness to carry out additional work to cover other members of the Centre's kitchen team.	E E	A/I A/I
10.			

11.	Ability to communicate with team colleagues and customers.	E	A/I
12.	Displays professional manner with members of the public.	E	A/I
13.		E	A/I
14.	Ability to work to tight deadlines	E	A/I
	Displays a friendly and caring attitude.		
	Be able to have access to a vehicle and be insured for Business use.	E	A/I