



STONYHURST ST MARY'S HALL

Job Description

Post Title:	Catering Assistant
Department:	Catering Department
Responsible to:	Deputy Catering Manager/Executive Chef

Job Purpose:

Responsible for assisting the catering team to ensure that the department objectives of delivering first class food and service are fulfilled

Health and Safety Responsibilities:

To comply with current Food Safety, Health and Safety and Fire Safety Legislation in accordance with training.

KEY TASKS AND RESPONSIBILITIES

Responsible for:

- working with the chefs as part of a team to ensure the delivery of a first class catering service to pupils, staff and visitors to the college
- assisting with the organisation and setting up of the service counter/point
- ensuring good food presentation and a pleasant manner to pupils, visitors and staff
- the preparation and setting up of the rooms in which food/drinks are to be served – including where necessary the setting up of tables and the clearing thereafter
- the washing up of crockery, cutlery and kitchen utensils observing good Health and Safety and good Hygiene practices
- the removal of waste products and rubbish from all areas when required
- keeping a clean work area by regular cleaning and tidying of equipment, storerooms, dining rooms and other areas
- keeping the bin yard area clean at all times
- reporting defects on equipment
- portraying a professional approach through correct dress, appearance and manner
- assisting with the delivery of food/equipment e.g. beverages, buffets, meals to rooms around the college
- attending training courses as appropriate

NB: This job description illustrates the main responsibilities of the job and is not exhaustive. As duties and responsibilities change and develop the job description will be reviewed and be subject to amendment in consultation with the post holder.