



Job Description

Post title: **General Assistant - Catering (evenings 3 hours)**

Reporting to: Executive Chef/GA Supervisor/Head Cook

Hours of work: This is a part time, term-time only position with occasional weekend/evening at any venue as requested by your Line Manager as and when required. Overtime may be required and will be paid at flat rate. Working time will not exceed 48 hours per week - including weekends.

Evening position - 3 hours per day

Normal hours of work will be 4.30 pm to 7.30 pm, Monday-Friday (inclusive). In addition:

- 11 x weekends per annum (Saturday or Sunday)
- 7 days during the summer break (this is subject to change for which you will receive at least one month's notice)
- You will be required to work all official school functions which may be outside of your normal working hours and will be paid at flat rate
- You may be required to work outside of your normal working hours, weekends and non-term time for events such as staff training/meetings.

Background

King's Rochester is a co-educational, Independent School with 640 pupils between the ages of 3 & 18 including 50 boarders. King's is formed of a Nursery/Pre-Preparatory School, a Preparatory School and a Senior School. The size of the School creates a strongly supportive, friendly atmosphere with an emphasis on excellent academic results within a full and rounded co-curricular programme.

The School is situated in the most historic part of Rochester, adjacent to the Cathedral and Castle. Rochester is 35 minutes from London on the high-speed rail link and enjoys excellent road connections to other parts of the country. The School has a long and impressive heritage, having been founded in 604 AD and is part of the Cathedral Foundation. While candidates need not be Anglicans, it is important that they should feel sympathy with the Christian tradition of the School and, in particular, its moral values. The Principal is a member of HMC and the School is also a member of IAPS, the Choir Schools' Association and the Woodward Corporation.

Main Responsibilities:

- To assist the Cooks preparing, cooking and serving the food promptly and efficiently
- Unloading deliveries from suppliers
- Organising the store rooms
- Be able to use a variety of kitchen equipment such as mixers, knives and cutters
- Washing all appliances, work surfaces, floors, walls, utensils etc
- Ensuring the kitchens are kept clean at all times
- Report any faults of equipment to your Line Managers
- To be aware of their responsibilities for Health and Safety of themselves and others
- To attend team meetings as required and contribute to the development and growth of the business through the sharing of good practice and your own experiences
- To attend all necessary training sessions to develop your own potential and enable your progress in the School
- To be an active member of the team and support colleagues
- Comply with any reasonable instructions from your Line Manager within the agreed deadline
- Comply with all School's policies and procedures
- Maintaining confidentiality at all times in respect of School related matters and to prevent disclosure of confidential and sensitive information including pay.

Person Specification

The post holder should be able to demonstrate the following:

	Essential	Desirable
Education and qualifications	Basic English language	Level 2 award in Food Safety in Catering
Specialist knowledge and skills	Cooking experience (whether this be at home or work) Cleaning experience	Catering experience COSHH training Manual handling training
Skills and abilities	Ability to manage time effectively, be flexible to changing demands of the post To be an active member of the team and support colleagues	
Personal qualities	Committed to achieving high standards of cleanliness and hygiene High personal hygiene standards	

Salary

National Living Wage (according to age)

This job description forms part of the contract of employment of the person appointed to the post. The duties, responsibilities and accountabilities highlighted in this job description are indicative and may vary over time at the discretion of the School. This job description will be reviewed annually and is an integral part of the appraisal and line management process.

Method Application

Applications are to be received in the form of a CV and sent to Katie Petts, Director of Operations, King's Rochester, Satis House, Boley Hill, Rochester, Kent, ME1 1TE or by email to kpetts@kings-rochester.co.uk

Closing date for applications

Early applications are encouraged and we reserve the right to close the vacancy if a suitable candidate is found.

All candidates invited to interview must bring the original documents confirming any educational and professional qualifications that are necessary or relevant for the post.

King's Rochester is an equal opportunities employer and positively encourages applications from suitably qualified and eligible candidates regardless of sex, race, disability, age, sexual orientation, gender reassignment, religion or belief, marital status, or pregnancy and maternity.

King's Rochester is committed to safeguarding and promoting the welfare of children and fulfils all its responsibilities under current child protection and safeguarding legislation in accordance with good practice in the care of young people, especially those living away from home. We expect volunteers to share this commitment.

Candidates will be expected to undergo child protection screening appropriate to the post including disclosure and barring service checks and allow checks on their background and identity including checks with past employers and suitable referees.

The appointment will be conditional upon successful outcomes of these checks and also on sight of a successful enhanced DBS certificate and children's barred list checks,

The School has a legal responsibility to ensure that all its employees have the legal right to live and work in the UK. Therefore, you will need to provide original documents verifying that you are eligible to work in the UK for the interview. Details of these will be provided in the invitation to interview.