Northumberland County Council

JOB DESCRIPTION

Post Title:	Apprentic	e – Catering Assistant	Director/Service: Various	throughout the	Council	Office Use
Band:	NMW	Sector: Various throughout the Council		JE ref: 2721		
Responsible to: Line Manager			Date: June 2021		Lead & Man Induction:	HRMS ref:
•		e, either individually or as part of a tea	I Im, to the provision of caterin	g services in a	range of County Council or other co	ontracted establishments.
Job Context:		-,	,	9		
Resources	Staff	None.				
	Finance	None.				
Physical Shared responsibility for the careful use of equipment.						
Clients None.						
Duties and key	result area	s: Individually or as part of a team,				
 6. Cleaning 7. Assistin 8. Assistin 9. Assistin 10. Assistin 11. Comply 12. Attendin 13. Other do This school is constructed on the statement of t	g the kitcher g with stock g with the re g with the op g with speci with Hygien ng training e uties approp ommitted to a duty to us responsibiliti ature, level	up and clearing away equipment and n, its surrounds and equipment. taking and daily standards monitoring eccipt and safe storage of goods. peration of vending services where ne al events as required. ne, Health and Safety legislation, finan vents as and when required. oriate to the nature, level and grade of safeguarding and promoting the welfa e the school's procedures to report an ies highlighted in this Job Description and extent of the post and the grade h	tasks as directed. cessary. cial regulations and County (the post. re of children and young peo y concerns you may have re are indicative and may vary o has been established on this	ple and expects garding the safe	s all staff and volunteers to share th ety or well-being of any child or you	ng person.
Physical require	ments:	Regular need to lift and carry items of	f moderate weight.			
Transport requir		None. Normally Monday to Friday with occa	sional need for evening and	weekend work		
Working pattern Working condition		A commercial kitchen				

Northumberland County Council PERSON SPECIFICATION

POST: Apprentice – Catering Assistant	SERVICE: All Directorates	Ref: 2721	
Essential	Desirable		
Qualifications and Knowledge	·		
No particular qualifications are required	 Basic Food Hygiene Certificate NVQ Level 1 or 2 – Food Preparation and Cooking or equivalent Some knowledge of the range of tasks together with the operation of associated tools and equipment. 	(a), (i)	
Experience			
No specific experience in the workplace is necessary.	Some experience in a catering environment.	(a), (i)	
Skills and competencies		-	
 Ability to follow straightforward oral and written instructions and to keep basic work records. Physical skills related to the work. 			
Physical, mental and emotional demands	· ·	÷	
Ability to work in a commercial kitchen environment.Regular need to lift and carry items of moderate weight.			
Motivation	· ·	÷	
A commitment to providing a quality service to customers.A commitment to undertake job related training.	A commitment to continuous personal development		
Other			

Key to assessment methods; (a) application form, (i) interview, (r) references, (t) ability tests (q) personality questionnaire (g) assessed group work, (p) presentation, (o) others e.g. case studies/visits