**Bishop Bewick Catholic Education Trust**

**Job Description**

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| **Post Title:** | Assistant Chef (Schools/Welfare Catering) AA4113 |
| **Evaluation:** | 371 points **Grade:** N3 |
| **Responsible to:** | Chef |
| **Responsible for:** | Catering staff as allocated |
| **Job Purpose:** | Assist in the delivery of the catering service including guidance to catering staff and assist in improving the development of catering matters in conjunction with the Chef or Catering Supervisor. Assist in the efficient and effective management of allocates resources. |

**Main Duties:** The following is typical of the duties the postholder will be expected to perform. It is not necessarily exhaustive and other duties of a similar nature and level may be required from time to time.

1. To assist organising and supervision of staff and resources on a day to day basis to ensure the preparation and serving of the designated daily menu is in accordance with appropriate standards and procedures.

1. To assist in the preparation and ensure the cooking of food is in accordance with specified standards and requirements, including the provision of special dietary meals where appropriate.

1. To ensure appropriate portion control and standards of food servicing are maintained and that food is prepared for delivery to catering outlets.

1. To assist in organising the designated menu choice to meet demands ensuring the availability of a good menu choice throughout the meal periods.

1. To assist in the maintenance of high standards of cleanliness and hygiene in the kitchen, strict adherence to the provisions of Health and Safety Legislation and Food Hygiene Regulations and maintaining all associated records; in accordance with the Trust’s policies and procedures.

1. To assist in working with the school or other clients to create menus to meet their requirements and adhere to national food standards.

1. To assist with the development of the service to meet the preferences and demands of school meal customers.

1. To assist in the ordering of food, effective stock control, and the maintenance of accurate stock records, together with the completion of all aspects of daily administration.

1. To assist with the preparation of food for occasional school functions where catering is required.

1. Work flexibly across the catering portfolio as required.

**General**

* Promote and implement the Trust's equalities policies in all aspects of employment and service delivery
* Promote and safeguard the welfare of children and young people s/he is responsible for or comes into contact with.
* Assist in maintaining a healthy, safe, and secure environment and to act in accordance with the Trust’s policies and procedures.
* Promote understanding of the Trust’s mission, vision and values and lead by example through outstanding professional conduct.