2		Stockton-on-Tees BOROUGH COUNCIL	JOB DESCRIPTION
Direct	orate	:	Service Area:
Comm Culture	-	Services, Environment and	Community Services – Catering and Cleaning
JOB T	ITLE:	Apprentice Cook Supervisor	
GRAD	E: Na	tional Minimum Wage for Age	
REPO	RTIN	G TO: Catering Supervisor	
		CESHIP QUALIFICATION : Produ	uction Chof Lovel 2
AFFR		CESHIP QUALIFICATION : Plot	
Durati	on: F	ixed Term up to 15 Months	
1.	JO	B SUMMARY: To assist with the	preparation, cooking and serving of food under
1.	the was qua To	supervision of the Catering Supe shing up and cleaning when requi ality and safety standards of the u	rvisor. Undertaking general catering duties, red, working within a team to ensure that the
	the was qua To rele	supervision of the Catering Supe shing up and cleaning when requi ality and safety standards of the un work towards completion of the al	rvisor. Undertaking general catering duties, red, working within a team to ensure that the nit are met bove Apprenticeship Qualification whilst gaining
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**Other Duties -** The duties and responsibilities in this job description are not exhaustive. The post holder may be required to undertake other duties from time to time within the general scope of the post. Any such duties should not substantially change the general character of the post. Duties and responsibilities outside of the general scope of this grade of post will be with the consent of the post holder.

**Workforce Culture, supporting behaviours and Code of Conduct –** The post holder is required to carry out the duties in accordance with Workforce Culture and supporting behaviours, code of conduct, professional standards and promote equality and diversity in the workplace.

**Personal Development** – As defined by the Council's Culture Statement, all employees will take responsibility for their own development

**Customer Services –** The post holder is required to ensure that all customers both internal and external, receive a consistently high quality level of service, commensurate to the standards required by Stockton on Tees Borough Council.

**Policies and Procedures –** The post holder is required to adhere to all Council Policies and Procedures.

**Health and Safety –** The post holder has a responsibility for their own health and safety and is required to carry out the duties in accordance with the Council Health and Safety policies and procedures.

**Safeguarding –** All employees need to be aware of the possible abuse of children and vulnerable adults and if you are concerned you need to follow the Stockton Council's Safeguarding Policy. In addition employees working with children and vulnerable adults have a responsibility to safeguard and promote the welfare of children and vulnerable adults during the course of their work.

	Name:	Signature:	Date
Job Description written by: (Manager)			
Job Description agreed by: (Post holder)			

Job Description dated May 2023



## PERSON SPECIFICATION

Job Title/Grade	Apprentice Cook Supervisor	National Minimum Wage for Age
Directorate / Service Area	Community Services, Environment and Culture	Community Services - Catering and Cleaning

	ESSENTIAL	DESIRABLE	MEANS OF ASSESSMENT
Qualifications	Level 1 English and Maths (GCSE Grade D / 3 or above / Functional Skills)	Functional skills English & Maths Level 2 / GCSE Grade C (level 4) or above	Certificates & Application form
	Or	Basic Food Hygiene Certificate	
	An Ability to achieve Level 1 qualification in English & Maths – Initial Assessment required before job offer.		
	PLEASE NOTE: You <b>must not</b> hold an existing Level 2 (or above) Catering qualification		
Experience	Working as part of a team (this could be in a sporting, educational, work or social setting) as well as demonstrating use of own initiative	Customer Service Experience	Application / Interview
Knowledge & Skills	Effective communication skills - listening, spoken and written.	Knowledge of basic health & safety / food hygiene procedures	
	Ability to understand and apply guidance, regulations and written instructions. Ability to work independently, using initiative	IT Skills including ability to use Microsoft Office e.g. Word and Excel	

	Be articulate and able to converse confidently in a pleasant and professional manner.		
	Attention to detail		
	Ability to organise own workload and work to deadlines, effectively when under pressure		
Specific behaviours relevant to the post	Demonstrate the Council's Behaviours which underpin the Culture Statement. Committed to own personal development High personal standards of self-discipline and appearance		Application / Interview
Other requirements	Subject to an enhanced DBS check	Ability for independent transportation to meet requirements of role	

Person Specification dated

May 2023

Stockton-on-Tees BOROUGH COUNCIL	KNOWN RISKS FOR THIS ROLE	
DIRECTORATE:	SERVCE AREA:	
Community Services, Environment and Culture	Community Services - Catering and Cleaning	
JOB TITLE: Apprentice Cook Supervisor		
GRADE: National Minimum Wage for Age		
JOB LOCATION / BUILDING: Various School		
REPORTING TO: Catering Supervisor/Area Coordinator		

The following are the known risks for this role as identified through a Risk Assessment. More than one risk may apply. Where there are no known risks this will be indicated.

Known Risks - which require Baseline Health Surveillance Screening before or at start of employment and
ongoing health surveillance with Occupational Health

Known Risk	Yes	No
<b>Noise:</b> Employee Is likely to be regularly exposed to noise above the exposure action level. (Daily or weekly exposure of 85dB)		N
Vibration: Employee will be exposed to vibration above the daily Exposure Action Value (EAV) of 2.5m/s2 A(8) 9		N
<b>Respiratory:</b> Employee will be exposed to Hazardous Substances such as machine generated wood dust, mineral dust, solder flux, glues, resins, cutting oils, latex.		N
(Those working with respiratory/skin irritants or sensitizers as defined by COSHH)		

Known Risks which require a Medical Assessment with Occupational Health prior to starting employment and ongoing assessment during employment.

Know	n Risk	Yes	No
HGV/I	.GV/Fork Lift Truck/Passenger Carrying Vehicle/Minibus (Group 2) Licence Drivers: Employee will		Ν
be rec	uired to drive an HGV/LGV/FLT/PCV/Minibus.		
Asbes	tos: Employee likely to be exposed to asbestos.		Ν
Work	with asbestos' includes:		
0	Work which removes, repairs, or disturbs asbestos		
0	Ancillary work (work associated with the main work of repair, including maintenance work on equipment)		
0	Supervisory Work (work involving direct supervision over those removing, repairing, or disturbing asbestos)		

Known Risk	Yes	No
<ul> <li>Lead: Employee likely to be exposed to lead or lead based products (handling, processing, repairing, maintenance, storage, disposal)</li> <li>The lead must also be in a form in which it is likely to be: <ul> <li>Inhaled, e.g., lead dust, fume or vapour.</li> <li>Ingested, e.g., lead powder, dust, paint or paste; or</li> <li>Absorbed through the skin, e.g., lead alkyls or lead naphthenate.</li> </ul> </li> <li>The regulations do not apply to work with materials or substances containing lead where, because of the</li> </ul>		N
nature of the work, lead cannot be inhaled, ingested, or absorbed. Confined Spaces - Safety Critical: Employee will be required to work in a confined space where specialist equipment or breathing apparatus is needed.		N
Working at Heights - Safety Critical: Employee will be required to work at a height.		N
<b>Blood-borne viruses:</b> Employee is at risk of exposure to Blood-borne viruses e.g., needle stick injury, human bite, contact with human blood or other bodily fluids and sewerage.		N

Other Known Risks		
Known Risk	Yes	No
Council Vehicles or transport that does not require a Group 2 licence: Employee will be required to		Ν
drive a Council vehicle or regularly transport service users/clients/pupils in their own vehicle as part of normal duties.		
Food Handlers: Employee will be preparing and handling food	Y	
Food Handlers Questionnaire to be completed and sent to Occupational Health		
Night Workers: Employee will be regularly working at night		Ν
Optional Night Worker Questionnaire available		
Lone Working (including Home Working): Employee will be required to work alone.	Y	
DSE Users: Employee will be required to use Display Screen Equipment (DSE)	Y	
DSE Training and assessment should be completed on commencement – arranged by manager		
Any Other: Please identify any other known risks associated with this job role.		

As the manager of this post, I declare that the details above are an accurate reflection of the risks associated with the post.

Signature of Manager: S Smith

Date: Mar 2023

For any queries related to this form, please refer to the Known Risk Managers Explanatory Notes, or email the Occupational Health Department: <u>Occupational.Health@stockton.gov.uk</u>