

## **Candidate Information**

Position:	Kitchen Assistant
School/Department:	Student and Campus Life
Reference:	23/110972
Closing Date:	Monday 5 June 2023
Salary:	£21,134 - £21,400 per annum
Anticipated Interview Date:	Friday 16 June 2023

## JOB PURPOSE:

To be part of a team to ensure cleanliness of kitchen and equipment along with basic food preparation duties.

## **MAJOR DUTIES:**

- 1. Clean specified internal and external areas using appropriate cleaning techniques, materials, equipment as per recommended cleaning procedures. Use protective clothing as and when required.
- 2. Assist in the simple preparation of food; under direct supervision ensuring food safety standards are met.
- 3. Carry out kitchen portering duties and operate and maintain basic kitchen equipment.
- 4. Receive goods and store under direction and ensure store is kept secure, clean, tidy and safe.
- 5. Empty and clean rubbish bins as necessary and keep refuse areas clean and free from any rubbish.
- 6. Comply with procedures including those governing Health and Safety, Food Hygiene (Hazard Analysis Critical Control Point -HACCP), Allergen awareness, welfare, fire regulations, and ensure emergency procedures are adhered to.
- 7. Use appropriate cleaning materials and equipment in accordance with Health and Safety Procedures, e.g. the use of 'cleaning awareness signs'. Clean equipment and consumables on a regular basis and store correctly after use.
- 8. Help support and promote Sustainability across Campus Food and Drink as it contributes to the University's Carbon Management Plan.
- 9. Have an awareness of and put into practice the Core Values for University staff and support Campus Food and Drink to help deliver the strategic aims of the University.
- 10. As the business requires work flexibly in kitchens across campus.
- 11. Carry out any other duties which are relevant to the post as may be reasonably requested by the Head Chef / Manager.

## **ESSENTIAL CRITERIA:**

- 1. Must have at least 1 years' experience assisting chefs with food preparation
- 2. Good verbal and written communication in English.
- 3. Must be able to work day time, evenings and weekend.
- 4. Understanding of relevant Health and Safety requirements and knowledge of correct use of chemicals in line with University procedures.
- 5. Capable of following oral and written instructions.
- 6. Able to work on own initiative and work as part of a team.