LINCOLN COLLEGE CORPORATE SUPPORT SOLUTIONS LTD.

JOB DESCRIPTION

Post Title: Catering Assistant/Cook (Term time) Grade: CSS Scale 2

Post Number: CS0703P Date: January 2020

Line Manager: Head of Commercial Catering Development
Directorate: Business Development

Daily Supervision: Head Chef Unit/School: Commercial Catering

Job Purpose:

To assist in the delivery of Lincoln College Group's Commercial Catering business, preparing food, serving customers, providing hospitality, till operation, cleaning and washing up on a daily basis.

Principal Duties and Responsibilities:

- 1. To undertake general kitchen duties, i.e.
 - Food preparation of salad bar, sandwiches and breakfast items.
 - Development of buffet and counter food, baking and dessert preparation
 - Washing up
 - Counter service
 - Cleaning
 - Till operation/cash handling
- 2. To assist the day to day catering operations of the Corner House Canteen and Dean's food outlets at the Lincoln College campus.
- 3. To prepare food, oversee production and service in the Corner House Canteen and Dean's food outlets.
- 4. To maintain professional standards and expertise by undertaking relevant professional development.
- 5. To maintain high quality fresh food standards.
- 6. To respond to enquiries and undertake relevant duties to support the Head Chef and the business.
- 7. To comply with agreed portion controls and maintain waste control records.
- 8. To maintain the highest standards of hygiene and health and safety within the working environment in accordance with all current legislation and practice.
- 9. To maintain all necessary documentation required for Trading Standards and Environmental Health to ensure food safety.
- 10. To maintain the highest standards of kitchen and personal hygiene at all times and ensures safety of yourself and of others whilst on College premises.
- 11. To accept responsibility for the implementation of the College's Equal Opportunities policy throughout all personal contacts in the College and within this area of responsibility.
- 12. To be responsible for the safeguarding and promotion of the welfare of children wherever applicable within the role.

NB: This is not a complete statement of all duties and responsibilities of this post. The postholder may be required to carry out other lawful and reasonable duties as directed by a supervising manager.

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PERSON SPECIFICATION FORM

Post Title: Catering Assistant/Cook (Term time) Grade: CSS Scale 2 Post No: CS0703P Date: January 2020 **Directorate:** Business Development **Unit/Division:** Commercial Catering Requirement **Proposed** Selection Method * Knowledge 1 Basic food hygiene certificate. A/I Up to date knowledge of recent food hygiene legislation. 2 A/I 3 Up to date knowledge of health and safety legislation. A/I Skills/Abilities - Interpersonal 4 A/I Ability to prepare food from fresh ingredients to a high standard. 5 Ability to communicate orally and in writing. A/I 6 Ability to work in a fast-paced environment. A/I 7 Ability to work in a non-discriminatory manner. A/I 8 Ability to contribute to and function effectively as part of a team. A/I Ability to deal with situations as and when they arise in a safe and logical 9 A/I manner. Experience 10 A/I Experience within a similar catering environment. 11 Recent and relevant commercial catering experience. A/I **Work Related Circumstances** 12 A/I Ability and willingness to undertake relevant staff development. 13 A/I Ability and willingness to work additional hours / occasional additional days/occasional holiday cover. Skills/Abilities - Other 14 A/I Ability to communicate well with all types and ages of people. 15 A/I

Prepared By: Craig Gollin - Head of Commercial Catering Date: January 2020

PowerPoint or the willingness and ability to undertake relevant training.

Ability to work quickly and effectively.

Awareness of the College's safeguarding policy.

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* A = Application Form I = Interview T = Test

Appropriate level of IT skills to undertake relevant duties, i.e. Word and

A/I

A/I