## PERSON SPECIFICATION

Job Title:	Food Service Assistant	
Qualifications &	Good numeracy / literacy skills	Essential
Experience:	Experience as a Food Service Assistant	Desirable
	Food Hygiene Training	Desirable
Knowledge &	Use of relevant equipment / resources	Desirable
Understanding:	Ability to relate well to children and adults	Essential
	Work constructively as part of a team, understanding	Essential
	school roles and responsibilities and your own position	
	within these.	
	Ability to identify own training and development needs and	Essential
	cooperate with means to address these	
Personal Qualities:	The ability to work without direct supervision and to	Essential
	determine appropriate priorities	
	The ability to work under pressure and be flexible	Essential
	A friendly manner and a good sense of humour	Essential
	Physically fit and strong	Essential
	An ability to recognise the importance of confidentiality	Essential
	when working in a school	
Equal Opportunities:	Understanding the school's equal opportunities policy and	Essential
	its relevance to the role of Food Service Assistant	
	The ability to work well within a diverse environment	Essential

## Main Duties

- All duties within the kitchen to be carried out responsibly and in line with Food Safety regulations. Training will be provided.
- Prepare the dining room for the children ie: lay out water jugs and beakers.
- Receive the hot food from the catering transport, display for service in the Bain Marie and cold cabinet.
- Checks on food temperature and quantities in relation to the days number of meals.
- Salad / dessert preparation
- Use of re-gen oven
- Food service
- Clearing, washing & drying of crockery, cutlery, trays etc and of all ovenware that food arrives in. Ensure transport containers are kept clean.
- Clearing and cleaning of dining room in a timely manner.
- Cleaning of food cabinets and kitchen floor.
- Re-order of salads etc. for next day
- Leaving the kitchen and dining room clean and ready for the next day