

# **Job Description**

| Job title    | Kitchen Assistant       | Job family         | Priory Adult Care |
|--------------|-------------------------|--------------------|-------------------|
| Reporting to | Deputy Home Manager     | Job code           | OP/022            |
| Location     | Various across division | Evaluation<br>Date | August 2018       |

### **Job Purpose**

Supports the provision of the catering operation assisting with basic food preparation and hygiene.

# Responsibilities

#### Quality

Assists senior catering staff with both the preparation and cooking of meals in accordance with the company's Assured Safe Catering policies and procedures.

Under direction, takes responsibility for parts of the catering operation.

As part of the catering team ensures the kitchen and associated areas meet operational hygiene standards and comply with the company's Assured Safe Catering policies and procedures.

#### **Innovation**

The role holder should present the service in a positive light and should be proactive in making suggestions for how to improve the service.

#### **Value**

Supports the monitoring and adaptation of food production ensuring that there is a minimum of wasted food.

# **Knowledge / Education / Skills**

The role holder requires basic numeracy and literacy together with an appreciation of basic food hygiene.

The role holder will undertake routine and regular tasks with discretion to prioritise work.

The nature of food preparation will require some creative thinking.

## **Experience**

Previous experience advantageous although training will be provided.



# Responsibility

#### **Staff**

Occasionally required to assist less experienced colleagues.

# **Budgets & equipment**

No budgetary or financial responsibility. Responsible for the appropriate use of various pieces of catering equipment

#### **Informatics**

Shared responsibility for maintaining appropriate records and data as required under the company's Assured Safe Catering policies and guidelines.

#### Communication

Responds to routine enquiries from colleagues and occasionally from patients, pupils or students.

# **Working Environment**

The role holder works within a busy kitchen environment using a variety of equipment where many routine tasks are repetitive and require a degree of sustained physical effort and concentration.

# **Special Features**

None.



# **Upholding the Company Behaviours**

This provides some guidance on the types of conduct to support the Company Behaviours

| Behaviour               | vidence  |  |
|-------------------------|--|--|
| Putting People First    | <ul> <li>Strives to ensure every colleague is able to make a positive and lasting difference to Service Users and their families</li> <li>Actively seeks to develop the potential of every service user and staff member</li> </ul>  |  |
| Being a Family          | Celebrates success and supports colleagues through difficult times<br>Demonstrates loyalty to colleagues, manager and team   |  |
| Acting with Integrity   | <ul> <li>Is honest and respectful in all interactions with colleagues and customers</li> <li>Demonstrates emotional control</li> <li>Ensures accurate recording of any transactions and interactions on all company documentation</li> <li>Challenges poor performance and behaviours</li> </ul> |  |
| Being Positive          | <ul> <li>Promotes the company in a positive way at all times</li> <li>Strives for positive outcomes, especially when times are challenging</li> </ul>  |  |
| Striving for Excellence | <ul> <li>Always puts service quality first</li> <li>Shares and encourages innovation</li> <li>Keeps on top of new developments in the sector</li> </ul>  |  |