

JOB DETAILS

JOB TITLE: Kitchen Assistant

HOURS: Various

REPORTING TO: Head Chef

BASE: Location

JOB SUMMARY

Reporting to the Head Chef/Chef the Kitchen Assistant is responsible for supporting the Head Chef/Chef to provide high quality of food service within the home.

The Kitchen Assistant will be part of the catering team ensuring the highest standards are achieved to meet the needs to the residents.

JOB SPECIFIC RESPONSIBILITIES

Hospitality Services

- Support the Head Chef/Chef to ensure the catering services and residential dining experience is of the highest standard and quality.
- Support the catering team in ensuring the nutritional content of the meals provided cater for the dietary needs of all residents.
- Ensure that all regulatory and statutory requirements are met and company policies and procedures are adhered to
- Ensure that the cleaning schedules are maintained according to company policies and procedures.
- Attend all Health and Safety, food hygiene and COSSH training updates as required by the company to ensure that safe practices are adhered to at all times.
- Assist the Head Chef/Chef with meal service to the residents
- Assist the Hospitality Services Manager with providing refreshments for the residents and guests to the home.
- Ensure the public areas such as dining rooms and café are clean and stocked appropriately.
- Work with the Head Chef/Chef to ensure there is sufficient crockery, cutlery and glassware in the home.
- To actively engage with residents in conversation and meaningful occupation related to their lifestyle choices at a level and pace that values the individual and respects their dignity and communication differences.
- To respond in a timely way to residents who are distressed (calling out, calling for help, knocking or making noises that suggest the need for support) or seek assistance if you feel unable to respond appropriately.



Health and Safety

- Ensure Health & Safety within the services team, residents and visitors meet the requirements of the Food Safety Manual and Health and Safety Manual
- Ensure regulations and compliance are met and adhered to
- Ensure equipment and environment is safe within the home
- You will be required for this role to potentially lift heavy objects

PERSON SPECIFICATION

	Essential Criteria	
Qualifications/Education	NVQ level 2 in Food Hygiene (Desirable)	
4	Minimum of one year's catering background	
Experience	Experience working within a kitchen environment	
Skills/	Excellent written, non-verbal and verbal	
Knowledge	communication skills	
_	Knowledge of and competence in Microsoft Office	
	applications and windows based operating	
	environments – i.e. Word, Excel, Outlook, Explorer	
	Reliable and punctual	
	Able to adapt to change	
Personal Qualities	Approachable	
	Confident	
	Willing to learn	
	Diplomatic	
	Enthusiastic	
	• Flexible	
	Influencing skills	
	Listening skills	
	Negotiating skills	
	• Patient	
	Positive attitude	
	Self-motivator	
	Flexible approach to working hours - able to work	
	occasionally outside of normal hours.	
	Ability to promote a professional image for the	
	company at all times	
	 Willing and able to travel to other homes where needed for training / support 	
	 Able to adapt to the Athena culture 	



This job description reflects the current main organisational priorities for the position. These priorities may develop and change in consultation with the post holder in line with needs and priorities of the business.

Please sign to confirm you fulfil the essential criteria as detailed above and you accept and agree to deliver and comply with all requirements detailed in this job description for the kitchen assistant position.

Post holder's name:	
Post holder's signature:	
Date:	