



## Job Description

### Skilled Kitchen Worker

<b>Job Title:</b>	Skilled Kitchen Worker
<b>Place of work:</b>	Elizabeth College Refectory
<b>Responsible to:</b>	Head Chef
<b>Principle Function:</b>	Providing support to the Kitchen team in the form of food production and service.
<b>Remuneration:</b>	States of Guernsey Scale E
<b>Hours:</b>	Monday to Friday 6.00am to 12.00pm, up to 30 hours per week

Elizabeth College is committed to safeguarding and promoting the welfare of young people. The successful applicant will be required to satisfy our standard employment checks, including the completion of a DBS Enhanced Disclosure check.

#### Purpose of Position

This role is predominantly providing support to the Head Chef, Chef and Kitchen team, along with food production and serving lunch for the hundreds of pupils and staff that have lunch each day in the Refectory. This role remains interchangeable throughout the Elizabeth College Refectory and the Elizabeth College Junior School Kitchen.

#### Main Duties & Responsibilities

Typical duties and responsibilities include (but are not limited to) the following:

1. Washing-up in the main dishwashing area
2. Setting tables, filling water jugs, replenishing the cutlery and trays etc both before and during periods of service
3. To clear dirty trays from the trolleys and scrape food in the appropriate area
4. To maintain the cleanliness of the kitchen areas and all light and heavy equipment in accordance with training to ensure the tidiness and cleanliness of the Refectory and to protect against contamination of food
5. To remove all waste from production and service areas as required to the appropriate disposal point
6. Cleaning tables, floors and counters etc. both before, during and after service where required
7. To assist with food service on the counter in a professional manner
8. Food or drink preparation in accordance with Food Safety Hygiene and other policies in force and training received
9. Ensure that food allergy and intolerance contamination risks are minimised or eliminated wherever possible through compliance with policies and training received
10. Attend key professional training including, but not limited to, Child Safeguarding, Food Safety & Hygiene, First Aid and Fire Awareness, as agreed with the Head Chef
11. To adhere to all Health & Safety directions as given by the Head Chef at all times
12. To support all team members in carrying out daily tasks and to work at all times with consideration for the safety and wellbeing of colleagues and pupils.

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The above list of duties is not exhaustive, and the post holder may be required to undertake tasks, roles and responsibilities reasonably assigned to them by the Head Chef or Bursar.

Job descriptions may be reviewed and subsequently amended or modified to reflect the changing needs of the school.