

 To assist with any other catering requirements of the school other than the school meal. 	 To maintain hygiene and safety regulations for yourself and the kitchen. 	 Assisting in the cleaning and preparation of the dining area, including the moving of furniture where required 	 Assisting in the general duties involved in the production and service of the school meal. 	Key Responsibilities	Job Purpose To assist the unit manager/cook supervisor in the preparation, cooking and serving needs of the business.	Cook One Tier 7 front line (Grade 1 – SCP 4 to 8)	Title	Job Description	
school other	If and the	area, including	on and service		ation, cooking and s	Environment & Reso	Department		
the post. Any changes of a permanent nature will, following consultation with the employee, be included in the job description in specific terms and re-issued to you.	From time to time, however, other tasks/duties may be required but these will fall within the general area of responsibility and grade of	 Council's Equal Opportunities Policy. This inh description indicates the main areas of activity for this post 	 To assist in the preparation and cooking of the school meal. To have an understanding of and commitment to the County 	Key Accountabilities	serving of the school meal, moving to units as required to support the	k Resources			
ature will, following ded in the job description in	duties may be required but	reas of activity for this post	of the school meal. tment to the County		as required to support the	C&FM	Post Ref		

The post holder will perform any duty or task that	task that is appropriate for the role described.
Person Specification	
Education and Knowledge	Personal Skills and General Competencies
Basic Food Hygiene certificate.	 Puts into practice the Council's commitment to excellent customer
Basic numeracy.	care.
Basic literacy.	 Works efficiently and effectively and actively looks for ways of
 Knowledge of hygiene regulations, management of health & safety. 	improving services and outcomes for customers.
and nutritional food standards	 Works well with colleagues but also able to work on their own
•	initiative.
Experience	 Shares the Council's commitment to providing a safe environment for customers and staff and also treating all with respect and
Friendly and helpful disposition.	consideration.
 A high level of personal cleanliness. 	
 Ability to work effectively within a team. 	
 Willingness to undertake training. 	
 Physically able to arrange dining room facilities when required. 	
Role Dimensions	
1	

Direct reports – none.