

<b>Job Description</b>		
<b><u>Title</u></b>	<b><u>Department</u></b>	<b><u>Post Ref</u></b>
<b>Cook One</b> <b>Tier 7 front line (Grade 1 – SCP 6 to 8)</b>	<b>Place</b>	<b>C&amp;FM</b>
<b>Job Purpose</b> To assist the Chef Manager/School Chef in the preparation, cooking and serving of the school meal, moving to units as required to support the needs of the business.		
<b>Key Responsibilities</b> <ul style="list-style-type: none"> <li>Assisting in the general duties involved in the production and service of the school meal.</li> <li>Assisting in the cleaning and preparation of the dining area, including the moving of furniture where required.</li> <li>To maintain hygiene and safety regulations for yourself and the kitchen.</li> <li>To assist with any other catering requirements of the school other than the school meal.</li> <li></li> </ul>		<b>Key Accountabilities</b> <ul style="list-style-type: none"> <li>To assist in the preparation and cooking of the school meal.</li> <li>To have an understanding of and commitment to the County Council's Equal Opportunities Policy.</li> <li>This job description indicates the main areas of activity for this post. From time to time, however, other tasks/duties may be required but these will fall within the general area of responsibility and grade of 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.</li> </ul>
<b>The post holder will perform any duty or task that is appropriate for the role described.</b>		

<b>Person Specification</b>	
<b>Education and Knowledge</b> <ul style="list-style-type: none"><li>• Basic Food Hygiene certificate.</li><li>• Basic numeracy.</li><li>• Basic literacy.</li><li>• Knowledge of hygiene regulations, management of health &amp; safety. and nutritional food standards</li></ul>	<b>Personal Skills and General Competencies</b> <ul style="list-style-type: none"><li>• Puts into practice the Council’s commitment to excellent customer care.</li><li>• Works efficiently and effectively and actively looks for ways of improving services and outcomes for customers.</li><li>• Works well with colleagues but also able to work on their own initiative.</li><li>• Shares the Council’s commitment to providing a safe environment for customers and staff and also treating all with respect and consideration.</li></ul>
<b>Experience</b> <ul style="list-style-type: none"><li>• Friendly and helpful disposition.</li><li>• A high level of personal cleanliness.</li><li>• Ability to work effectively within a team.</li><li>• Willingness to undertake training.</li><li>• Physically able to arrange dining room facilities when required.</li></ul>	
<b>Role Dimensions</b> <ul style="list-style-type: none"><li>• Direct reports – none.</li></ul>	