

Job Description					
Title	Department			Post Ref	
Cook One	Place			C&FM	
Tier 7 front line (Grade 1 – SCP 4 to 8)					
Job Purpose					
To assist the unit manager/cook supervisor in the preparation, cooking and serving of the school meal, moving to units as required to support the					
needs of the business.					
Key Responsibilities		K	Key Accountabilities		
 Assisting in the general duties involved in the production and service of the school meal. Assisting in the cleaning and preparation of the dining area, including the moving of furniture where required. To maintain hygiene and safety regulations for yourself and the kitchen. To assist with any other catering requirements of the school other than the school meal. 		•	 To have an understanding of and commitment to the County Council's Equal Opportunities Policy. 		

The post holder will perform any duty or task that is appropriate for the role described.					
Person Specification					
Education and Knowledge	Personal Skills and General Competencies				
 Basic Food Hygiene certificate. Basic numeracy. Basic literacy. Knowledge of hygiene regulations, management of health & safety. and nutritional food standards 	 Puts into practice the Council's commitment to excellent customer care. Works efficiently and effectively and actively looks for ways of improving services and outcomes for customers. Works well with colleagues but also able to work on their own initiative. 				
 Experience Friendly and helpful disposition. 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. 	 Shares the Council's commitment to providing a safe environment for customers and staff and also treating all with respect and consideration. 				
Role Dimensions	_1				
Direct reports – none.					