

LLANARTH COURT HOSPITAL

Job Description

Title: *Casual* Kitchen Assistant

Responsible to: Catering Manager / Head Chef / Chef

Reporting to: Catering Manager / Head Chef / Chef

Grade: 1

Overall Objective: To clean and maintain a good level of hygiene within the department.

Duties and Responsibilities:

1. To clean pots cutlery and crockery used in the day-to-day running of the department.
2. To follow manufacturer's instructions on the use of cleaning materials in the department.
3. To make sure washing up water is hot and free from grease.
4. To make sure the dishwasher is kept clean and serviced with detergent.
5. To make sure the kitchen equipment is cleaned in a safe and hygienic manner.
6. To clean daily the various fridges freezer and storeroom areas.
7. To clean the cooking equipment at least twice a week e.g. stove tops, hot plates and fat fryer.
8. To clean the kitchen floor after every shift.
9. To assist in any other duties required from time to time.
10. To assist in serving meals to patients and staff.
11. To co-operate in implementing the requirements of all Health and Safety and Environmental Legislation related to Codes of Practice and Safety Instructions.
12. To take part in statutory and mandatory training as appropriate.

Bank Kitchen Assistant:..... Date:.....

Catering Manager:..... Date:.....

Review Date: January 2009