

Kitchen Catering Assistant Job Description

Accountabilities or “what you have to do”

- To prepare, and present cold dishes for patients, theatres, staff and consultants following the agreed recipes and standards set by Sodexo and Client
- To follow all company and legal food hygiene regulations in line with HACCP
- To follow and comply with all health and safety regulations set by the company and legally required.
- To work in clean, tidy and efficient manner and complete cleaning schedules as stated by Manager
- Ensure that restaurant is always clean and tidy
- Always provide helpful and friendly and welcoming service and environment in staff restaurant.
- To ensure all food goes out to patients at the agree
- To inform the sous chef/manager of any stock items that are running short so they are able to order
- Check dates on food and dispose off any out off date food.
- To attend coffee points when necessary
- Ad-hoc duties as and when required

Skills, Knowledge and Experience

Essential

- Ability to understand detailed instructions
- Ability to always understand and adhere to current legislation
- Ability to allocate resources effective
- Good communication skills
- To work well with in team

Desirable

- Food hygiene certificate level 2 or above
- Ability to demonstrate flair within food offer