

## JOB DESCRIPTION

Position Title	Civilian Caterer	Department	Catering
Generic Job Title	Caterer	Segment	Sodexo Justice Services
Team Band	Unbanded	Location	Catering
Reports to	Catering Team Leader	Office / Unit name	

#### **ORGANISATION STRUCTURE**



### **Job Purpose**

- To assist in the preparation of meals in accordance with approved menus to meet specific criteria.
- To ensure food is handled and prepared according to guidelines.

#### Accountabilities or "what you have to do"

Plan, operate and control the production of service of prisoner meals that meet specific dietary and cultural requirements.

# Key Performance Indicators (KPIs) or "What it will look like when you are doing the job well"

- To comply and maintain records of cleaning schedules, temperature monitoring of food, trolleys and freezers, tool checks, daily maintenance checks, security checks, daily kitchen record book and prisoner performance.
- Contribute to the delivery of relevant elements of the Establishment Contract, including agreed performance measures for the catering function.
- Work according to and respond to all contingency and other plans required for the maintenance of security and control at the establishment
- Provide a quality of service that is professional, courteous and of a high standard.





- To ensure kitchen prisoners comply with cleaning procedures, stock rotation and the Food Safety Act, SJS Health & Safety and Food Safety manual.
- To ensure food is served to the highest presentable standard and quality.
- Liaise with other departments regarding food matters.
- To comply with and carry out work in accordance with policy and procedures, in particular health and safety, race relations, equal opportunity, suicide prevention and anti-bullying.
- Undertake any other duties as required that contribute to the effective operation of the prison.

#### **Hours**

- 37.5 hours per week
- Shift work required which includes weekends

#### **Dimensions**

Financial	
Other	

## Skills, Knowledge and Experience

#### Essential

SVQ level 1 & 2

Intermediate Food Hygiene

The ability to demonstrate experience in a similar role

Strong time management and organisational skills

Meet the objectives of the PDR process requirements.

To participate in training as required ensuring compliance with all mandatory requirements.

Be a focused and dynamic team player whom can adapt rapidly to changing priorities.

Experience in bulk catering.

Undertake Pco training upon successfully completing the probation period.

#### Desirable

• Experience of working in a secure environment

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