

Role Profile

ASSISTANT COOK						
Reference No.	JCR1463	Туре	Generic			
Service	Facilities Management					
Job Family	Technical 2	Grade	FCLW			

Du	ties will include preparation of food and beverages and the
org	ganisation of the service of food. Duties may include
tra	nsporting and serving of meals, general kitchen and dining room
du	ties (for example washing up, setting up and clearing away
eq	uipment and tables), and cleaning of the kitchen, its surround
an	d equipment. Completion of basic bookwork may be required.

Task or Responsibility - For this role, there is an expectation that all, or a combination, of the following will be undertaken:	Person Specification: Skills, Knowledge, Qualifications or Experience - Criteria can apply to more than one task or responsibility	E	D
Preparing food and beverages, cooking meals in accordance with	City and Guilds 706 1 or 2 or equivalent	✓	
menus.	Understanding dietary and nutritional needs (Deliver results - See 'How We Work Matter' Framework)		✓
	Cooking experience in a relevant environment	✓	
	Elementary food hygiene certificate (Embrace technology and information)	✓	
	Intermediate food hygiene certificate		✓
	Organisational skills	✓	
	Initiative taking skills (Take ownership)	✓	

Purpose

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Task or Responsibility - For this role, there is an expectation that all, or a combination, of the following will be undertaken:		Person Specification: Skills, Knowledge, Qualifications or Experience - Criteria can apply to more than one task or responsibility	E	D
Organisation of food service.		Team working skills (Work together)	√	
		Customer care skills (Focus on customer)	✓	
		Prioritisation skills	✓	
		Ability to provide a regular and effective service	✓	
General kitchen and dining room duties (for example washing up,		Communication skills	✓	
setting up and cleaning/clearing away equipment and tables, kitchen, and its surround).		Understanding of HACCP procedures	✓	
		Manual handling awareness		✓
		People management skills		✓
Contributing to the control of hygiene, health and safety, security of the kitchen and its surrounds, ensuring equipment is maintained properly.		Understanding Health and Safety requirements	✓	
Completing required paperwork including electronic returns.		Literacy skills	√	
		Costing experience		✓
		IT skills		✓
Undertaking all other duties as required for the role. Duties will be in line	with	the grade.		_

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Additional tasks or responsibilities – this is a generic role, however	er this part	icular job may a	Iso require you to undertake the	following:					
Task or Responsibility - For this role, there is an expectation that all, combination, of the following will be undertaken:	or a	Person Specification: Skills, Knowledge, Qualifications or Experience - Criteria can apply to than one task or responsibility			ore	E	D		
Type of Protection of Vulnerable Groups Scheme (PVG Sc	heme) or	Disclosure (Check required						
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Type of Protection of Vulnerable Groups (PVG) or other Disclosure check (choose only one).		dren □	PVG Protected Adults □ PVG Both □		None				
		sclosure \square	Standard Disclosure	Enhanced Disclosure □					
efore confirming appointment: you may be required to have a PVG or Disc			•						
Additional Information – the following information is available	:	•	Sehaviours – It is essential as they are expected of all	, ,	the foll	owing	J		
Skills Framework (if applicable)		• Take	Ownership						
How we work matters		Focus on Customers							
		Work Together							
		Embrace Technology & Information							
		Deliver Results							