Job Description



Kitchen Assistant

Are you looking for an opportunity to really make a difference to people's lives? We are looking for a dynamic individual who really does care and has a flair in a catering environment. Your role will include general kitchen duties, preparing food alongside the Cook/Assistant Cook and food service to our residents. You will be a key part of our mealtime experience.

Location:	Based at Stichell House, Greatham, Hartlepool		
Hours:	Part-time hours available on a rota basis (Monday – Sundays,		
	including Bank Holidays). Shifts available 09:00 – 13:00 and 14:00 –		
	17:00		
Responsible	Cook/ Assistant Cook		
to:			
Job Purpose:	To assist with the preparation and serving of a variety of		
	nutritionally balanced meals		
Salary:	£12.25 per hour		

The kitchen Assistant is part of the care team.

Key responsibilities and duties

Food preparation

• Assisting the Cook/ Assistant Cook with preparing, cooking, and serving meals

Cleaning

- Maintaining high standards of cleanliness and hygiene in the kitchen, dining areas, and equipment
- To ensure kitchen equipment and crockery is kept clean and ready for use, this will involve operating the dishwasher

Health and safety

- Ensuring statutory health and safety standards are met, and being familiar with fire safety procedures
- To ensure observance of safe working procedures and safety regulations and to remove from use and report to Cook or Manager any equipment found to be faulty

Inventory

Reviewing kitchen inventory, unloading supplies, and organizing the stockroom

Food stock

Checking sell-by dates and rotating food stock

• To ensure wastage is kept to a minimum

Resident needs

- To ensure tables are attractively set with all the appropriate crockery and utensils
- Considering residents' religious and cultural backgrounds, and preparing meals to meet individual medical needs

Communication

 Interacting with residents in a person-centred way, promoting respect and dignity

Learning and reflection

- Commit to learning and developing yourself in your work.
- Be self-aware and regularly reflect on the work you do, how you do it and the impact you have on the those being supported.
- Be honest and transparent and not afraid to say when you have done something wrong.
- Seek, reflect and learn from feedback from colleagues, residents and their families.
- Know your own limits and know when to seek support and advice.
- To be open to learning from others and willing to share knowledge and best practice.

Organisational duties:

- To accept regular supervisions.
- Attend all monthly staff meetings and other events as requested.
- To attend in-house training and mandatory training.
- To complete relevant qualifications as requested by the employer.
- To promote The Greatham Foundation as an excellent provider of care services.
- To maintain and create good and professional relationships with families and loved ones.

Other

- To always maintain the highest standards of organisational and customer confidentiality
- To demonstrate a commitment towards your own continuous personal development
- To implement The Greatham Foundation policies on Health and Safety, Data Protection and Equal Opportunities always
- To undertake any other duties and responsibilities as may be reasonably required within the scope of the post

Person Specification



Kitchen Assistant

Factor	Essential	Desirable
Qualifications		Food and Hygiene qualifications Additional professional
		qualifications
Experience	Experience of working with older people in a catering setting Experience of day-to-day duties required to meet the delivery of our service	An understanding of The Greatham Foundation's mission, vision and values and service portfolio Good understanding of the regulatory responsibilities and the law relating to care services
Skills/Abilities	Understanding of the dietary needs of people who live in the home Understanding of systems to maintain confidentiality in relation to residents, staff and the business Kind, caring and compassionate towards people in need of care and support Respect for people suffering from a range of medical conditions with different backgrounds and beliefs to your own. Strong commitment to non-discriminatory care practice Ability to follow regular work schedules as determined by Senior staff Commitment to respecting the rights of customers at all times and to promoting their privacy, dignity and independence Ability to show initiative but maintain focus on the tasks assigned to you	
Other (eg attitude, interests etc.)	Team Worker with flexible attitude to duties and hours of work Enhanced Disclosure from the Disclosure	

and Barring Service	
Clean and smart appearance	
Committed, enthusiastic, reliable	
Excellent time keeper and reliable	
Open minded and non-judgmental	
Willing to undertake further training relevant to the post	