

Job Description

Job title	General Kitchen Assistant
School / department	London School of Hospitality and Tourism
Grade	Grade 2
Line manager	Hospitality and Culinary Arts Supervisor

Main purpose of the job

Responsible for maintaining a high standard of hygiene and general cleanliness in the kitchens, restaurants and food stores within the College of Hospitality and Tourism.

Working closely with Lecturers and chefs during practical sessions by sourcing specialist equipment, bringing ingredients from the store, set up the classroom etc.

Key areas of responsibility

1. Wash and clean a range of small and large equipment in training and production kitchens.
2. Wash up pots, pans, crockery and cutlery by dishwasher or by hand and store in hygienic manner.
3. Ensure the highest standards of cleanliness throughout the kitchens and associated areas by regularly cleaning work surfaces, tables, walls and floors.
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5. Ensure that all cleaning chemicals are used and stored correctly.
6. Support the lecturer and students during training classes by sourcing equipment and ingredients.
7. Assist, when necessary, with the preparation and service of refreshments.
8. Assist with the setting up of the restaurant for training classes or commercial functions.
9. Remove all waste from kitchens and production areas.
10. Scrub and wash floors, walls and food preparation areas.
11. Clean refrigerators and storage areas to a high hygiene standard. Check and record refrigeration temperatures.
12. Support a range of enterprise activities, functions and events.

13. Maintain Food Safety systems and basic kitchen systems.

14. Check ingredient quantities from stores and distribute to students in training sessions.

15. Work in a team to a range of working patterns to support the School and curriculum in a number of operational areas.

16. Assist stores supervisor as and when required.

In addition to the above areas of responsibility the position maybe required to undertake any other reasonable duties relating to the broad scope of the position.

Person Specification

Criteria	Essential	Desirable
Qualifications and/or membership of professional bodies		Foundation Certificate in Food Hygiene Level 2 Food Safety.
Knowledge and experience	Knowledge of Food Safety and Safe Food labelling Cleaning of Production Kitchens Knowledge of cleaning chemicals	
Specific skills to the job	Identification of cleaning chemicals Safe storage of chemicals	
General skills	Ability to work as part of a team Ability to work in accordance with flexible working patterns	
Other	High standard of personal hygiene and presentation To be able to work Monday to Saturday and if necessary, on special occasions Sundays	
Disclosure and Barring Scheme	This post does not require a DBS check	

Essential Criteria are those, without which, a candidate would not be able to do the job. Applicants who have not clearly demonstrated in their application that they possess the essential requirements will normally be rejected at the shortlisting stage.

Desirable Criteria are those that would be useful for the post holder to possess and will be considered when more than one applicant meets the essential requirements.