

Job Description

Job Title:	Catering Assistant		
Reports to:	Catering Operations Manager		
Job Level:	FCLW		
Responsible For:	No Supervisory responsibilities		
Job Purpose:	To prepare and serve simple meals, snacks and beverages to clients and record payment.		
Key Tasks & Responsibilities:	Preparing food and beverages (for example preparation of vegetables and snacks). Simple cooking (for example reconstitution/heating of prepared food).		
	Serving food and beverages and record payment.		
	General kitchen, bar and dining room duties (for example washing up, setting up and cleaning/clearing away equipment and tables, kitchen, and its surround).		
Working Conditions:	Flexible working		
Conditions.	You are required to work at any OnFife place of work within Fife as reasonably required by OnFife.		
	Flexibility is required and access to transport is necessary, as there will be travel throughout the region		
	Weekend and evening work form a necessary part of the working week, for which enhanced premiums are paid.		
Other Duties:	The post holder may be required to perform duties, appropriate to the level of the post, other than those given in this job profile.		
	The particular duties and responsibilities attached to a job may vary from time to time without changing the overall purpose of the job and would not therefore; justify reconsidering the grade for the job. Such variations would be reflected in an updated job profile.		

Person Specification

Catering Assistant

Attributes	Essential	Desirable	Assessment
Experience	 Customer care skills (Focus on customers) Team working skills 	 Understanding of working in a catering environment Understanding dietary and nutritional needs Organisational skills (Take ownership) 	Application
Education, Qualifications & Training		 Elementary Food Hygiene Certificate 	Application
Skills, Abilities & Knowledge	 Literacy skills Numeracy skills Age 18+ to serve alcohol unsupervised Communication skills 	 Manual Handling Awareness Understanding of health and safety requirements Understanding of HACCP procedures 	Interview