



ST. GEORGE'S C of E FOUNDATION SCHOOL

JOB DESCRIPTION

JOB TITLE: Catering Technician

GRADE: Kent Scheme A

ACCOUNTABLE TO: Primary Catering Manager (Primary staff)
Secondary Catering Manager (Secondary staff)

JOB PURPOSE: To assist the Catering Team

DIRECTLY RESPONSIBLE
TO THE POSTHOLDER: Not Applicable

TEAM LEADER TO: Not applicable
(Performance Management)

KEY ACCOUNTABILITIES:

All staff at St George's C of E Foundation School are deemed to be engaged in regulated activity and thus are expected to actively support and promote the vision and values of the school including being committed to safeguarding and promoting the welfare of children.

- To prepare the dining area for service, which may include moving and/or setting up of furniture, setting up of trolleys and the cleaning and dismantling of these as required after service.
- To prepare the service area, hot cupboards and other equipment at the point of service for the efficient and effective service of the meal.
- To assist in the preparation, cooking and serving of food and beverages as defined by the Catering Supervisor.
- To serve food according to the style and type of operation as defined by the Catering Supervisor.
- To wash dishes, cutlery, tumblers, jugs, serving utensils, containers, tables and all other catering equipment in the catering environment.
- To clean on a daily basis all catering areas to standards laid down by the Catering Supervisor as directed, and outlined in the cleaning schedule.
- To undergo on and off job training sessions as required by the School.
- To inform the Catering Supervisor of any defects in light equipment.
- Such other related duties as are required to ensure the dining area and kitchens are in a clean and hygienic condition and that the food service is effective and efficient.
- To undertake any other duties that may be required for the effective operation of the catering establishment, this may include operating tills.
- To assist and prepare at any special functions which may sometimes be outside normal working hours, i.e. evenings and week-ends.
- Maintain standards of cleanliness, Hygiene and Health and Safety in the kitchen and associated areas, including the dining service areas.