



Catering Assistant Job Description

Main Purpose of the Job:

To prepare food, serve to customers and help out in the kitchen as instructed. With responsibility for hygiene and cleanliness within food preparation areas

Reports to:

Catering Manager

Duties and Responsibilities:

Prepare and serve food to customers.

Responsible for the kitchen's hygiene and cleanliness.

Cleanse kitchen including washing pots, cutlery, appliances, surfaces and floors to the required standard.

Organise the storage room.

Assist with deliveries from suppliers.

Collect and dispose of waste appropriately.

Operate any machinery in line with all instruction and guidelines.

Operate tills and cash up at end of day

Working Conditions:

You may be exposed to extreme hot or cold. You may have to spend hours packing inventory into a freezer. Also, you may be required to spend hours by the oven or stoves.

You may be working with chemicals or hazardous material (cleaning supplies).

You may be required to work long hours and stand for extended periods of time.

Part-time/full-time positions available.

Salary: Minimum wage - hourly rate dependant on age & experience