

## **Level 1 4034**

### **ORGANISATIONAL**

Comply with current Food Safety legislation

Ensure safe use of equipment and materials

Operate everyday equipment in accordance with instructions

Maintain high standards of food hygiene and cleanliness in the kitchen in accordance with domestic and catering standards

Ensure the cleanliness of the kitchen, its equipment and its surrounds

Comply with recipe costings and ensure menu adherence

Ensure effective portion control and minimise wastage

### **OPERATIONAL**

Present food in a way that is attractive and encourages healthier choices

Prepare food in accordance with agreed recipes and methods

Prepare ingredients for meals under direction

Decant and or serve food for transportation to other schools and in own school servery

Ensure that clean and dirty processes are kept separate

Ensure that cooked and raw foods are kept separate during the preparation, cooking and serving process

### **RESOURCES**

Ensure the maintenance of a clean and orderly working environment

Prepare routine equipment in a timely and accurate manner as set out in the instructions

Refill and replace consumables

Report faulty equipment and other maintenance requirements to the appropriate person

Ensure that lights and other equipment are switched off as appropriate

Comply with school security arrangements, i.e. securing entrances and exits as appropriate and reporting potential security breaches

Actively promote the school meals service to pupils to increase awareness of healthy eating and the uptake of healthy school meals

### **RESPONSIBILITIES**

Attend relevant meetings as required

Participate in training and other learning activities as required

Have an awareness of and comply with policies and procedures relating to child protection, health & safety, confidentiality and security, reporting all concerns to an appropriate person

**CUMBRIA COUNTY COUNCIL**  
**CHILDREN'S SERVICES**  
**PERSONNEL SPECIFICATION**

POST TITLE: Level 1

February 2007

UNIT: School Kitchen

SCALE:

CRITERIA	ESSENTIAL	DESIRABLE
Qualifications/training/competences	<ul style="list-style-type: none"> <li>• Willingness to undertake induction training</li> <li>• Food Hygiene certificate OR equivalent experience or equivalent qualification. Or willingness to train to achieve these.</li> </ul>	<ul style="list-style-type: none"> <li>• C&amp;G Level 1 Preliminary Cookery or Catering &amp; Hospitality or similar.</li> </ul>
Relevant experience	<ul style="list-style-type: none"> <li>• Experience of relating well to people at all levels</li> </ul>	<ul style="list-style-type: none"> <li>• Full working knowledge of policies and procedure relating to child protection, health &amp; safety, confidentiality and security.</li> </ul>
Knowledge	<ul style="list-style-type: none"> <li>• Willingness to gain knowledge of basic food preparation procedures.</li> <li>• Willingness to gain knowledge of cleaning procedures.</li> <li>• Willingness to learn Health &amp; Safety procedures and precautions.</li> <li>• Awareness of health &amp; hygiene procedures.</li> <li>• Knowledge of moving and handling procedures.</li> <li>• Ability to work as part of a team.</li> <li>• Willingness to use relevant equipment.</li> </ul>	