

Job Description: Assistant Catering Manager

"Twickenham Preparatory School seeks to create a safe, caring and happy Christian environment in which all pupils are valued and can thrive personally, socially and academically."

The School is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.

Job Summary

To assist the Catering Manager in all functions of the kitchen. To provide support in the kitchen, dining hall and staff room as required, in the preparation of meals, food service, dish and utensil washing, general cleaning and other tasks associated with the catering service.

Main Responsibilities

- Assist the Catering Manager with the preparation, cooking and service of hot and cold meals, taking responsibility for the preparation of all dishes (as required), taking into account any dietary requirements.
- Deputise for the Catering Manager in their absence.
- Assist with the supervision and instruction of all kitchen staff with particular focus on the use of equipment and hygiene procedures.
- Ensure all statutory health and safety standards in the kitchen and dining room areas are adhered to.
- Maintain accurate records of fridge and freezer temperatures, food temperatures, allergen matrix and cleaning schedule.
- Support the Catering Manager to plan, implement and review the three week cycle of menus, which are revised termly.
- To support the Catering Manager (when required) in the organisation and delivery of special functions, which may be outside of normal working hours.
- To ensure the prompt service of all meals, breaks and functions as required by the school.
- Provide the weekly Wednesday breakfast club food service.
- To assist with the ordering of raw materials and supplies. Receive and check deliveries and ensure that all food is stored correctly.

The above duties are neither exclusive nor exhaustive and the post holder may be required to undertake additional duties which fall within their capabilities and which may reasonably be required by the Catering Manager and/or Head according to the normal practices of an independent school.

Candidate Profile

The experiences, skills and qualities set out below capture the ideal requirements for successful fulfilment of the role described. In practice, if a candidate does not meet all these requirements but demonstrates the potential, adaptability and ambition to grow into the role, this may still enable them to be successful.

Qualifications	NVQ/BTEC (City & Guilds, Level 3 or equivalent)
and Experience	Experienced chef with a proven career background
	 Experience within a supervisory role within the catering industry
	 Knowledge and experience of Government Food School Regulations
	Knowledge and experience of management of allergens and food
	intolerance (including allergen matrix)
	Strong adherence to Food Hygiene and Health & Safety Regulations
	Good all round knowledge of all areas within a catering department
	Proven track record of delivering exceptional customer service
	Track record of developing the catering offer
Personal	Self-motivated with a positive approach
Qualities	Confident and resourceful
	Passion for delivering great food and service
	Reliable and committed with a flexible can do attitude
	Willingness to embrace central initiatives in menu development and
	procedures
Skills	Excellent team management skills; motivational, supportive and engaging
	Excellent interpersonal skills with the ability to communicate effectively
	with pupils, staff, team members and suppliers
	Ability to work well under pressure, use initiative and meet deadlines
	Ability to embrace and lead change
Philosophy and	A commitment to safeguarding and promoting the welfare of children and
Ethos	young people
	Ability to form and maintain appropriate relationships and personal
	boundaries with children
	A commitment to the ethos and strategic direction of the School