

St Aidan's Church of England High School
Catering Supervisor Job Description
Grade C

Job Purpose

The main focus of this role is to supervise a specific catering area, delivering an efficient catering service operating to the highest standards of food hygiene. The role will also involve basic food preparation, serving meals and setting up and clearing away.

Main duties and responsibilities

- Supervising a small catering team in a designated dining area
- Supporting Catering Management in an effective stock control process
- Assist in the preparation of basic meals and beverages
- Maintain cleanliness in the kitchen and dining room, including setting up the dining room
- Serve meals to students and staff
- Washing up and clearing away duties
- Other general kitchen duties as appropriate.

Person Specification

- Prior catering or kitchens experience
- Basic food preparation skills
- Baking and general cooking skills
- Time management skills and the ability to prioritise tasks
- Attention to detail and a high regard for Health, Safety and Hygiene
- Excellent customer service and interpersonal skills
- The ability to communicate effectively with colleagues and customers
- Self-motivated and confident

Safeguarding

YCST is committed to safeguarding and the promotion of the welfare of all children and the prevention of extremism. We expect all staff and volunteers to share this commitment. Successful applicants will be required to provide references, undertake an enhanced check through the Disclosure and Barring Service and comply with the Safeguarding Policy and Child Protection Practices of YCST.

Equalities

YCST has a strong commitment to achieving equality of opportunity in its academies and in the employment of staff. The post will ensure that YCST meets its statutory obligations in relation to all aspects of equality legislation.