

Post title	Kitchen General Assistant
School/Organisation	Krishna Avanti Primary School, Croydon
Grade	£8.91 per hour
Contract Type	Permanent and Casual roles available
Preferred Start Date	1st October 2021/ASAP
Positions	2

MAIN PURPOSES OF THE JOB

Govinda's Catering is all about precise, beautifully designed and nourishing menus. We cater for a healthy vegetarian diet, and provide food that is good for the body, mind and soul. Feel good food that genuinely uplifts you. Govinda's currently provide over 5000 meals daily nationwide and support over 10 schools. Our menus are designed by nutritional experts who understand the blend between satisfying children's tastes and providing them with essential food types for their growth and development.

Govinda's has been growing at a fast rate from year to year and this will only continue as we expand our market and develop our services. This is an exciting opportunity to get involved in an ever-evolving team of food enthusiasts to help spread this delicious and nourishing food far and wide!

RESPONSIBILITIES OF THE JOB

- To prepare all types of food in line with CPU requirements or to pack meals as needed
- To operate within a team of permanent, part time and flexible staff in the unit, ensuring that the manufacturing service is successfully delivered consistently to the required standard on a daily basis.
- To participate in ensuring the smooth running of all operations.
- To liaise and co-operate with the Manager or other unit chefs, to produce all meals in line with specification.
- To help the Manager prepare all food and refreshments required for staff, students and hospitality requests on a daily basis and provide these in a prompt and professional manner at all times.
- To assist in all aspects of the day to day duties in the kitchen and ensure that the required catering service is successfully delivered on a daily basis. This includes working as an effective team member.
- All CSA's must be physically able enough and prepared to complete all tasks set by the Manager which would include all of the following below:
- Thorough and effective cleaning of the manufacturing and packing areas, including the movement and replacing of any furniture and equipment as required.

Person Specification				
Criteria		Requirement		Evidence <i>A = App Form</i> <i>I = Interview</i>
		<i>Essential</i>	<i>Desirable</i>	
1.	Kitchen Experience		X	A
2.	Understanding of food hygiene and kitchen health and safety		X	A / I
3.	Good Organizational Skills		X	I
4.	The ability to work unsupervised in a busy environment	X		I
5.	Ability to work in a group and independently		X	I
6.	Ability to follow strict instructions in a systematic and consistent manner	X		I

FURTHER INFORMATION

Due to the nature of this role, it will be necessary for the appropriate level of criminal record disclosure to be undertaken. In making your application, it is essential you disclose whether you have any pending charges, convictions, bind-overs or cautions and, if so, for which offences. This post will be exempt from the provisions of Section 4 (2) of the Rehabilitation of Offenders Act 1974. Therefore, applicants are not entitled to withhold information about convictions which for other purposes are 'spent' under the provision of the Act, and, in the event of the employment being taken up; any failure to disclose such convictions will result in dismissal or disciplinary action. The fact that a pending charge, conviction, bind-over or caution has been recorded against you will not necessarily debar you from consideration for this appointment.