



POST TITLE: Kitchen General Assistant
START DATE: ASAP
LOCATION: Avanti Hall School, Exeter
CONTRACT TYPE: Part-Time (15 hours), Term-time only
CONTRACT TERM: Casual

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 4000 meals daily nationwide and support over 9 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!

The Role

- 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

| Skills and Abilities | Essential | Desirable | Assessed by |
|---|-----------|-----------|-----------------------|
| Kitchen Experience | | ✓ | Application |
| Understanding of food hygiene and kitchen health and safety | | ✓ | Application/Interview |
| Good Organizational Skills | | ✓ | Interview |
| The ability to work unsupervised in a busy environment | ✓ | | Interview |
| Ability to work in a group and independently | | ✓ | Interview |
| Ability to follow strict instructions in a systematic and consistent manner | ✓ | | Interview |