



THE BISHOPS' BLUE COAT CE HIGH SCHOOL

Kitchen Assistant

£12.01 per hour (Grade 2 Point 2)

15 hours per week/38.4 weeks per year, additional hours available

Required ASAP

We are seeking to appoint an enthusiastic individual to join our friendly and effective catering team. The successful candidate will be required to undertake, normally under supervision, the preparation, simple cooking, serving and clearing away of food and general cleaning.

Working hours are generally 10am-1.45pm. This position offers a fifteen hour contract, term time only with some opportunity for overtime, offering an excellent work/life balance as well as the option to join the local government pension scheme.

The Bishops' Blue Coat CE High School is a high achieving and forward thinking school, which is oversubscribed and enjoys an excellent reputation. We are committed to ensuring excellent learning and teaching in a caring environment. You will find the school a rewarding and friendly place to work with good relationships between staff and students. We have a strong commitment to the professional development of all our staff.

If you would be interested in joining us you can submit your CV or request an application form by email to vacancies@bishopschester.co.uk
For any further information regarding the role please call 01244 313806

Closing date: 17th January 2025

Please note that we reserve the right to close this vacancy early should we receive applications from a substantial number of suitably qualified candidates, therefore we recommend submitting an application as soon as possible.

For any questions please contact vacancies at vacancies@bishopschester.co.uk

The Bishops' Blue Coat CE High School is committed to all aspects of Safeguarding

JOB DESCRIPTION

Kitchen Assistant



Job Title: Kitchen Assistant

Pay: £12.01 per hour (Grade 2, Point 2)

Line Manager: Catering Manager

Hours: 15 hours per week, 38.4 weeks per year (term-time)

General Information/Purpose of Job

To undertake, normally under supervision, the preparation, simple cooking, serving and clearing away of food and general cleaning.

Main Responsibilities

- 1 Basic preparation of food and beverages including simple cooking.
- 2 Transporting and serving of meals.
- 3 General kitchen and dining room duties e.g washing up, setting up and clearing away of equipment/tables.
- 4 General cleaning of kitchen, surrounds and equipment.

Additional Information

- 1 Additional cleaning days required during the main school closure periods.
- 2 The jobholder works as a member of a kitchen team with other kitchen assistants and under the supervision of the catering manager. All responsibilities are shared with other kitchen assistants but may not necessarily be exercised daily as a rota system of tasks is in operation.

Notwithstanding the detail in this job description, in accordance with the School's Flexibility Policy the job holder will undertake such work as may be determined by the Headteacher/Governing Body from time to time, up to or at a level consistent with the Main Responsibilities of the job.