

## 1. JOB DETAILS

<b>Job Title</b>	Catering Assistant
<b>Department</b>	Guest Services
<b>Grade/Salary</b>	1
<b>Responsible to:</b>	Guest Services Manager/Catering Coordinator

## 2. AIM

To assist in all food preparation and kitchen cleanliness, maintaining the highest standards in order to meet all coffee shop, education suite and patient requirements.

## 3. ORGANISATIONAL CHART



## 4. KEY RESPONSIBILITIES

### Communication and relationships

- Work as part of the catering team assisting the catering coordinator, cook and volunteers
- Liaise with nursing staff over day to day duties such as the tea trolley.

### Analytical and judgement skills

- Judgements involving straight forward job related situations

### Planning and organisational skills

- Manage own time effectively and work as part of the kitchen team including staff and volunteers
- Carry out all tasks as instructed by the cook and/or catering co-ordinator which aid the preparation of meals using appropriate methods to ensure the smooth running of the kitchen
- Provide nutritious, well presented home cooked meals of good quality to meet clients needs
- Food ordering as directed by the catering coordinator, ensuring best practice

at all times within an agreed budget

- Assist with the provision and distribution of beverages and food to clinical areas, coffee shop and education suite
- Ensure all work areas are kept clean and tidy

### **Physical skills**

- Use a range of basic kitchen tools and machinery as well as standard catering equipment.
- Cleaning of all kitchen and pantry areas to agreed cleaning schedules.

### **Patient/Client Care**

- Assists patients/relatives with menus and meal choices.

### **Policy and Service Development**

- Ensure personal hygiene, health and safety procedures are adhered to
- Comply with Hospice policies and procedures.
- May comment on proposed change which applies to own area of work.

### **Financial and Physical Resources**

- Contribute to effective stock control /maintenance within the household budget.
- Exercise personal duty of care when using kitchen equipment.
- Ensure all kitchen equipment is switched off and regularly maintained.
- Report as necessary any faults re: equipment or office accommodation and ensure the safety and security of the building is met

### **Human Resources**

- Attend mandatory training and training courses related to duties of the post ensuring regular updating
- Maintain confidentiality in relation to all work matters

### **Information Resource**

- Ensure food testing and maintenance of records is carried out as instructed by the catering coordinator.

### **Research and Development**

- Continually look for ways to improve the quality of service one provides to guests, patients, visitors and volunteers.

### **Freedom to Act**

- Works within established procedures and work is supervised.

## **EFFORT & ENVIRONMENT**

### **Physical**

- There is a frequent requirement for standing in a restricted working position for a substantial proportion of the working day.

### **Mental**

- Concentration is required when undertaking checklists and records in line with

Environmental Health requirements and during the preparation and production of food

### **Emotional**

- Exposure to distressing or emotional circumstances is rare.

### **Working Conditions**

- Exposure to heat, humidity and noise as well as exposure to risks entailed in handling very hot foods, kitchen utensils and equipment
- Take appropriate action to minimise any risks

### **Data Protection and Confidentiality**

- All employees have a responsibility in line with information governance to maintain confidentiality and ensure the principles of the Data Protection Act 1998 are applied to patients, clients, staff, volunteers and Hospice business information, including electronic information. Only information required to fulfil the duties of the role should be accessed by the post holder.
- All employees have a responsibility to use electronic systems in a way that preserves the dignity and privacy of people, helps to ensure services of the highest quality, and is compliant with the law and Hospice policies and procedures

### **Health and Safety**

- The Hospice will take all reasonably practical steps to ensure the health, safety and welfare of its employees while at work. Employees will familiarise themselves with the Health and Safety Policy and procedure as well as the fire procedures and ensure a safe working environment for self and others in line with these.

### **Safeguarding**

- All employees within the Hospice have a responsibility for, and is committed to, safeguarding and promoting the welfare of children and vulnerable adults and ensure they are protected from harm.
- All employees should make themselves aware of the policies and procedures of safeguarding, take personal responsibility as far as is reasonably practicable, to safeguard children and vulnerable adults, complete statutory and mandatory training and take appropriate action as set out in the Hospice's policies and procedures.

### **Infection Control**

All employees have a responsibility to ensure the risk of infection to themselves, colleagues, patients, relatives and visitors is minimised by:

- Attending mandatory training and role specific infection prevention education and training
- Challenging poor infection prevention and control practices
- Ensuring their own compliance with Hospice Infection Prevention and Control

policies and procedure.

### **Equal Opportunities**

- The Hospice welcomes all persons without regard to race, religion or belief, age, gender re-assignment, sex, sexual orientation, pregnancy or maternity, marriage or civil partnership, physical or mental disability. The Hospice aims to provide services in a manner that enables all members of the community to access them.
- Employees must behave in a non-judgemental manner that respects the differing needs and cultures of others.

**Note:** This job description is not intended to be an exhaustive list of duties and responsibilities of the post and the post holder may be requested to carry out duties appropriate to the grade of the post.

The post may change over time to meet organisational/personal requirements, and this job description may be changed after consultation with the post holder

Some Flexibility in the hours worked will be essential at times to meet demands placed on our service.

The post holder shall perform their duties at any other reasonable location to which they may be directed from time to time by the Employer

### **JOB DESCRIPTION AGREEMENT**

**Signature of Post holder:**

**Date:**

**Signature of Manager:**

**Date:**