



Job Description

Job Title: Kitchen Assistant

Responsible To: Head Chef

Direct Report: N/A

Place of Work: Arena

Purpose of Job:

- To undertake, individually or as part of a team, the preparation of food, daily cleaning of the Kitchen utensils & food pre areas/storage. To ensure high standards required by the Health, Safety and Hygiene Regulations and by SIV policies and procedures.

Key Responsibilities:

1 Core Values

- To promote the Company's Core Values through personal behaviour and by challenging behaviour in others that is contrary to the Core Values.

2 Customer

- To ensure all food prep is completed in line with all legislations.
- To ensure all areas are kept to the highest standard of cleanliness.

3 Operations

- Daily cleaning duties, pots/ pans & all preparation areas.
- To assist the kitchen team with food preparation for all areas.
- To ensure that all food commodities are disposed/stored & labelled as appropriate at the end of each working shift.
- To assist with Deliveries & Stock rotation.
- To report all faults and damage to kitchen equipment in accordance with Company procedures.
- To adhere to the Company product specifications.
- To be able to work as a team whilst taking direction for the Head chef/production chef.
- To work as a clean as you go operation

- To effectively communicate with the other team members whilst also been able to work under your own initiative.

4 Health and Safety

- Adhere to the Company's health and safety policy and procedures at all times.
- To ensure that all regulatory legislation relating to health, safety and hygiene is strictly adhered to at all times.