

Job Description

Seafront Kitchen Assistant



Role Profile

Service/Team	Catering/Seafront Operations
Reports to	Catering Manager
Responsible for	N/A
Number of posts	30
Post number	TP/998/522
Career Grade	Casual

My job improves the quality of life for the people of Bournemouth Christchurch and Poole by ensuring this part of the job is delivered in this way which has this impact.

Job Overview

We have a variety of full and part time positions available working as part of a collaborated team in one of our kitchens along Bournemouth Seafront.

Key Responsibilities

- To prepare and cook hot and cold food ensuring to follow high standards of food hygiene at all times.
- To manage stock, monitoring when items are low and replenish in good time.
- Ensuring all equipment and working area is kept clean and tidy at all times.
- To provide a helpful and courteous service to other members of the team and customers.
- Following the operating procedures and completing documentation accordingly.

Specific Qualifications and Experience

- No experience is required as full training will be given.

Personal Qualities & Attributes

- The job will be highly fast paced, and customer focused therefore candidates must have a high level of resilience, calm under pressure and have a good understanding of English.
- Must also be fully flexible with working hours as weekends and holidays are included.

Job Requirements

- As part of the right to work in the UK, candidates must hold valid I.D documents including a current National Insurance number.