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# *Catering Staff for School Lunches*

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## **Criteria For Appointment**

The successful applicant will meet the following criteria:

- Ability to follow recipes to produce food and ensure all product levels and presentation are of a high standard
- Always work in a prompt and efficient manner
- The ability to organise and manage time and commitments effectively
- Ability to work under time pressure
- Ability to prepare bulk meals for over 320 students
- Good communication skills

## **Job Purpose**

In this role you will be work co-operatively with the Catering Lead and other catering staff to produce good quality healthy school lunches.

## **Tasks and Duties**

- Follow recipes to produce food and ensure all product levels and presentation are of a high standard
- Always Work in a prompt and efficient manner
- Sort left over food and packaging
- Premises and equipment are maintained in a clean and hygienic state
- Any safety or health issues are reported immediately to the Catering Lead
- Be reliable, honest and a positive team member
- Work as directed by the Catering Lead and Principal acting on behalf of the Board of Trustees as employers

## **General Responsibilities**

- Comply with the code of ethics and health and safety rules.
- Comply with the Food Safety Standard 3.2.2 - Food Safety Practices and General Requirement as directed.
- Comply with the Ministry of Education's Nutrition guide as directed.
- Any other tasks associated with the Lunches in School programme as delegated.

## **Work Requirements**

- Previous food production experience would be advantageous
- Ability to work in a standing position for long hours
- Ability to lift an item up to the weight of 10 kg
- Work as part of a team
- Provide a clear police vet and be compliant with the Ministry of Health COVID19 mandate or any other government requirements
- Strong work ethic
- Maintain a positive rapport with students and staff.