



**North East  
Learning Trust**

**Kitchen Assistant  
(Maternity Cover)  
Teesdale School & Sixth Form**  
Applicant information pack

# **Kitchen Assistant (Maternity Cover)**

**Required May 2021**

**(as soon as possible)**

**15 Hours per week – term time**

**NELT Grade 1 SCP1-SCP3**

**Actual Salary £6081- £6326**

**(£17,842 - £18,562 pro rata)**

The North East Learning Trust is seeking to appoint a motivated Kitchen Assistant to cover a maternity post. The post will be based in Teesdale School and Sixth Form, rated as 'Outstanding' by Ofsted in June 2019.

We have 680 children across the school including the Sixth Form.

Nestled in Barnard Castle in the spectacular Teesdale countryside and imprinted with the historic values of the Dales and our close-knit community, Teesdale School is a place where traditional values of kindness, respect and hard work take precedence. Within 30 minutes of both Darlington and Durham and just over an hour from York and Newcastle, our idyllic yet convenient location affords our staff an enviable quality of life.

## **The successful candidate will:**

- Assist in the preparation and delivery of the school catering services.
- Carrying out all duties to the required high standards of food hygiene/handling and safe working practices.
- Work as part of a small strong catering team.

**Deadline: 12pm, Thursday 29 April 2021**

**Interviews: Tuesday 4 May 2021**

## **How to apply:**

Application packs can be downloaded from the website.

Letters of application should be no more than two sides of A4 and should be returned with application forms to [tracy.tuck@teesdaleschool.co.uk](mailto:tracy.tuck@teesdaleschool.co.uk) or by post to Tracy Tuck, PA to the Leadership Team, Teesdale School, Prospect Place, Barnard Castle, Co Durham DL12 8HH.

# Job description

## Post title:

Kitchen Assistant

## Responsible to:

Cook in charge

## Grade/Salary:

NELT Grade 1 - SCP1-SCP3

Actual Salary £6081- £6326 (£17,842 - £18,562 pro rata)

## Hours of Work:

15 Hours per week, Monday – Friday

- Kitchen duties – 10.10am – 12.10pm
- Dining room duties – 12.10pm – 1.10pm

## Job purpose:

- To assist in the preparation and delivery of the school catering services.
- To carry out all duties to the required high standards of food hygiene/handling and safe working practices.
- To assist with dining room cover during the lunchtime period.

## Duties and responsibilities:

- To wash up dishes etc in compliance with correct procedures to ensure hygiene standards are maintained.
- Operate the dishwasher following correct usage procedures to ensure optimum results.
- Thoroughly and effectively clean kitchen and dining room areas and equipment as required ensuring appropriate cleaning products etc are used to ensure hygiene standards are maintained.
- Serve meals, snacks and beverages if required, ensuring hygiene/food handling procedures are observed at all times to safeguard the health and wellbeing of users of the service.
- To assist with dining room duties over the lunchtime period cleaning up spillages on tables and floors and clear food trays and cutlery away, quickly and effectively, in line with school health and hygiene procedures.
- To carry out all duties with a regard to health and safety for others and oneself, ensuring correct protective clothing is used.
- Assist with the operation of the school laundry as required.
- Assist with the delivery storage and management of food stocks in line with Health and Safety and hygiene regulations.
- To attend or undertake any training courses relevant to the post, ensuring continuing, personal and professional development.



- To work as part of a team.
- Ability to present oneself as a role model to pupils in speech, dress, behaviour and attitude.
- The Post holder may undertake any other duties that are commensurate with the post.

The above list of duties is extensive but not exhaustive and may not identify each individual task which may reasonably be requested of the post holder. Employees will be expected to comply with any reasonable request from a manager to undertake work of a similar level that is not specified in this job description.

This job description is current at the time of post, but, in consultation with you, may be changed by the head of school to reflect or anticipate changes in the job commensurate with the grade and job title.

# Person specification

	Essential	Desirable
Education/training	<ul style="list-style-type: none"> <li>Willingness to undertake training</li> </ul>	<ul style="list-style-type: none"> <li>Basic Food Hygiene Certificate</li> <li>Experience in working in kitchen / catering service</li> <li>Knowledge of food hygiene / handling and safe working practices</li> </ul>
/Experience/ Knowledge		<ul style="list-style-type: none"> <li>Catering experience</li> <li>Some knowledge of Health and Safety procedures in a catering environment</li> <li>Some knowledge of food preparation / cooking skills</li> </ul>
Aptitude and skills	<ul style="list-style-type: none"> <li>Ability to work methodically, thoroughly and consistently to a high standard</li> <li>Ability to organise work and ensure all areas are covered thoroughly</li> <li>Ability to work under pressure to meet deadlines</li> <li>Flexible team working</li> <li>Ability to carry out duties within a busy environment</li> <li>Ability to communicate within a team, reporting information as required</li> <li>Ability to interact with children and adults, both friendly and professionally</li> <li>Ability to use cleaning products to comply with Health and Safety guidelines</li> <li>Demonstrate knowledge of high standards of kitchen cleanliness</li> <li>Ability to monitor some food stock control</li> </ul>	
Personal qualities	<ul style="list-style-type: none"> <li>Ability to adjust working hours to meet service demands as required</li> <li>Ability to perform physical tasks on a frequent basis</li> <li>Ability to lift / carry light catering equipment and heavy pans etc</li> <li>Ability to be physically active for periods of time</li> </ul>	<ul style="list-style-type: none"> <li>Demonstrate an interest in developing cooking skills</li> </ul>

## References:

Any relevant issues arising from references will be taken up at interview.

### **DBS and pre-occupational health:**

The North East Learning Trust is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment. Any offer of employment will be subject to receipt of a satisfactory DBS Enhanced Disclosure.

An enhanced DBS check and pre-occupational health check are an essential part of the selection and recruitment process.

### **Equal opportunities:**

We are an equal opportunity employer. We want to develop a more diverse workforce and we positively welcome applicants from all sections of the community.

Applications with disabilities will be granted an interview if the essential job criteria are met.