

Group Member:		Luminate Group Services	
Job Title:		Food Service Assistant	
Reports to:		Chef manager	
Job Grade	RLW	Department	Retail Operations

ROLE SUMMARY:

Work closely with the chef manager to manage the student café service to a high standard, assist in the preparation of food and snacks, deliver excellent customer service, and keep the kitchen and restaurant areas clean and tidy at all times.

CORE RESPONSIBILITIES:

- To ensure the customers are given a prompt and efficient service and expectations are consistently exceeded.
- To project a willing and helpful attitude to customers at all times, seek appropriate knowledge of food items, and keep service areas clean and fully stocked.
- To work within the kitchen area preparing light dishes such as wraps, paninis and salads etc.
- Stock & clean vending machines.
- Use of an EPOS till.
- To maintain the highest levels of cleanliness and hygiene in all areas of the café and cooking areas, including washing up and cleaning of equipment.
- To ensure food safety requirements are adhered to at all times and all due diligence records are completed accurately.
- Be prepared to work within any of the Colleges outlets.
- Any other duties commensurate with the level of the post, which may be required from time to time.
- Responsible for safeguarding and promoting the welfare of children, young people and vulnerable adults.
- Ability to participate in evening/weekend work as required
- Any other duties that are specific to the department
- Assistance in the preparation, support and participation of examinations and invigilation across the Group

GENERAL LUMINATE EDUCATION GROUP RESPONSIBILITIES FOR ALL STAFF:

- Maintain and update knowledge of the subject/professional area and co-operate in any staff development activities required to effectively carry out the duties of the post.
- Comply with safeguarding procedures, including the promotion of the welfare of children and vulnerable adults.
- Comply with all relevant policies and procedures.
- Act with honesty and integrity to maintain high standards of ethics and professional standards.
- Use and promote restorative practice approaches.
- Comply with all legislative and regulatory requirements.
- Promote a positive image of the Luminare Education Group and member organisations.
- Any other duties commensurate with the level of the post, which may be required from time to time.
- Embody the Group's Values:

Kindness

Creating communities where people can be authentic and true to themselves with support, trust and guidance from those around them

Enjoyment

Fostering environments that enable staff and students to be brave, interact and have fun

Passion

Encouraging all to have aspiration and passion in everything they do.

Ownership

Using our robust business planning model to allow areas to have clear ownership over their vision and performance

Collaborative

Proactively seeking opportunities to create synergies and positive outcomes for all

Creative

Always hungry to learn and looking ahead so we can be responsive

Person Specification

Job Title:	Food Service Assistant
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The specific qualifications, experience, skills and values that are required for the role are outlined below. You should demonstrate your ability to meet these requirements by providing clear and concise examples on the personal statement section of the application form. Each criteria is marked with whether it is an essential or desirable requirement and at which point in the recruitment process it will be assessed.

Methods of Assessment:

A = Application Form, I = Interview, T = Test or Assessment, P = Presentation, C = Certificate, MT = Micro Teach, R = Reference

Qualifications and Attainments		
Essential (E) Desirable (D)	Criteria	Method of assessment
D	Q1. English and Mathematics at level 2 or above	A / C
D	Q3. Basic Food Hygiene certificate	A / C
D	Q4. Specialist qualifications that may support application	A / C

Experience and Knowledge		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	EK1. Relevant up to date knowledge of catering and hospitality	I
E	EK2. Experience of working in a fast-paced environment	A / I
E	EK3. Ability to follow food hygiene systems and monitor due diligence records	I

E	EK4. Experience in using a till and dealing with cash and credit cards	A / I
E	EK5. Ability to use own initiative and create opportunities for upselling products	A / I
E	EK6. Ability to communicate effectively with team members and customers	A / I
D	EK7. Experience of working within a refectory/canteen facility	A / I

Skills and Competencies		
Essential (E) Desirable (D)	Criteria	Method of assessment
E	SC1. Professional and Technical Knowledge Has full command and use of relevant professional / technical knowledge and job-related knowledge and skills.	I
E	SC2. Interpersonal and Communication skills. Relates effectively to others, both one to one and in teams, able to manage a team	I
E	SC3. Customer service skills Able to effectively and positively deal with customers and increase sales through effective retailing.	I
E	SC4. Critical Thinking Ability to make sense of complex issues, identify and solve problems and to think on one's feet.	I
E	SC5. Self-management and learning Ability to maintain appropriately directed energy and stamina, to exercise self-control and to learn new behaviours	I
E	SC6. Enduring Resilience Continually exuding optimism and a 'can do' attitude	I

Behavioural, Values and Ethos

Essential (E) Desirable (D)	Criteria	Method of assessment
E	B1. Support and promotion of equality, diversity and inclusion	A / I
E	B2. Promotion of a safe environment for children, young people and vulnerable adults to learn in	I
E	B3. Commitment to the PREVENT agenda	I
E	B4. Commitment to professional standards	I
E	B5. Commitment to restorative practice approaches	I