



Mobile Catering Assistant
32.5 hrs per week
Permanent (Term time Only)
£9.78 per hr + 45p business mileage
Actual salary: £14,437
Monday – Friday: 6.5 hours per day. 8.30-3pm (flexible)
Based between Totnes St Johns Hub kitchen – Berry Pomeroy dining
centre as transported service
Start in September 2022

Due to growth of our well established Catering service we currently have an excellent opportunity for an enthusiastic Mobile Catering Assistant join our award winning friendly team at Totnes St Johns and Berry Pomeroy on a permanent, part-time basis. We are ideally seeking an individual that has previous experience within the catering sector and welcome enthusiastic individuals who are looking to develop within the catering industry. Ace Catering prides itself on freshly prepared, local and seasonal produce and providing nutritious and tasty meals for its pupils.

As a Mobile Catering Assistant your overall role is to assist the hub kitchen at Totnes St Johns in preparing meals for a transported service and facilitate the meals service at Berry Pomeroy primary School. This role requires that you must be able to drive and have your own transport. Travel expenses will be paid from the hub kitchen. The responsibilities are shared within the team and include preparation, cooking, storing, cleaning duties, delivery and presentation in order to support the catering operation and maintain the efficient running of the kitchen. There is potential for growth and creative hospitality catering.

Required to wear uniform as per Trust guidelines and as this is a mobile position, you will need to hold a Full UK Driving Licence. Accountable to the Kitchen Manager.

The role includes maintaining high standards and ensuring a clean, hygienic and organised environment.

Duties:

- Basic preparation of food and simple cooking
- Serving meals ensuring correct portion control
- Serving customers in a polite and friendly manner
- Cleaning kitchen, it's surrounds and equipment
- General kitchen duties e.g. washing up
- Using the equipment as directed by Kitchen Manager
- Preparation of dining area
- Ensure food hygiene and health and safety regulation are adhered to at all times

- Adhere to existing and new working practices, methods, procedures and respond positively to new and alternative systems
- Taking an active part in any promotions
- Participate in training and development
- Carry out ad hoc duties as directed by Kitchen Manager

Skills:

- Ability to work as part of a team
- Ability to promote a welcoming environment to our customers
- Polite and friendly
- Punctual
- Work well under pressure
- Understanding of food hygiene
- Experience of working with food previously is essential
- Neat and tidy in appearance
- A 'can do' attitude, prepared to assist the rest of the team

It will be necessary for the company to apply for a DBS check at commencement of employment.

For further information, please email Charlotte Wilson People Advisor charlotte.wilson@acexcellence.co.uk or to arrange a school visit please contact the school office directly on

An application form is available to download from www.acexcellence.co.uk/ace-trust-vacancies or you can email our People Advisor charlotte.wilson@acexcellence.co.uk - Applications must be completed and emailed to recruitment@acexcellence.co.uk by **9am on Monday 1st August 2022**. Interviews will be held on **Friday 5th August 2022**