



Job Description

Food Services Assistant

As a Food Services Assistant you will play a vital role in supporting the smooth operation of the kitchen by assisting with food preparation, dishwashing and general kitchen duties. Your hard work and attention to detail will contribute to the overall success of the café and customer satisfaction.



STRONG ENOUGH TO CARE



ONE TEAM



STRIVE TO BE THE BEST



BRINGING THE BEST OF LIFE

Business Unit	Operations
Department / Team	Food Services / Catering
	Chef Manager
Contribution / Responsibilities	<p>Food preparation and presentation</p> <ul style="list-style-type: none"> Assist with basic food preparation tasks, including washing, peeling, and chopping vegetables, portioning ingredients, assembling salads, and preparing other food as directed by the Chef(s) and/or Chef Manage Assist with plating and presentation as needed Adhere to food safety and hygiene regulations, including proper food handling, storage and temperature control, to prevent contamination and ensure food safety Work cooperatively with kitchen and café staff members to maintain a positive and productive work environment, communicate effectively and assist with tasks as required Transport meals in Burlodge to each house in a timely manner <p>Cleaning</p> <ul style="list-style-type: none"> Maintain cleanliness and orderliness of the kitchen area including work surfaces, equipment, storage areas by regularly cleaning and sanitising in accordance with the Food Control Plan Operate dishwashing equipment to clean dishes, utensils and other equipment ensuring proper sanitisation <p>Stock management</p> <ul style="list-style-type: none"> Assist with unloading and appropriate storage of food and other supplies Assist with receiving and rotating food and supply deliveries to ensure freshness and minimise waste; communicate inventory needs to the Head Chef
Health & Safety	Be a proactive contributor to ensuring the health and safety of our people, our customers, our contractors, and our residents. This includes conforming to Summerset's safety culture expectations of an environment of zero-harm and compliance with health and safety policies and procedures.
Qualifications and Experience	<ul style="list-style-type: none"> Experience working in a commercial kitchen preferred Demonstrated ability to work on your own and in a team High level of personal hygiene and presentation Good understanding of food safety and ability to follow company policies and procedures
Relationships	<ul style="list-style-type: none"> Village Operations Manager Chef Manager Kitchen and café staff Residence and Clinical Manager Village staff Residents, families and their supporters
Dimensions	<ul style="list-style-type: none"> Nil direct reports Nil opex / capex budget
	This job includes all the main duties and responsibilities of the role; however, you may be required to do other tasks and duties, which would reasonably fall within the responsibilities and skills of the role

