

Tom Wood Pub Company Ltd.
JOB DESCRIPTION

Job Title Kitchen Assistant

Overall Purpose of the Job

To work closely with and to the standards set by the Chef / Cook and or Manager
To ensure that Food Hygiene Legislation is adhered to

Duties and Responsibilities.

- To prepare and cook food at a standard and speed as required by the Chef / Cook and Management
- To wash up all crockery, cutlery, pans, grills, containers etc. as required.
- To keep all surfaces clean as requires
- To keep floors clean and dry at all times and mop spillages as soon as they occur.
- To dispose of all full bins to designated areas and to replace bin liners as and when required.
- To carry goods from stores to kitchen and visa versa as per Chefs request.
- To abide by the Company's Food Hygiene Policy and the Health and Safety Policy and Regulations
- To wait on in the Bar / restaurant area if required to do so.
- Ensure the highest possible standard of Personal Hygiene.
- To work Bank Holidays if required to do so.

As a member of staff, the following knowledge is required.

- To known the range of products sold and their prices.
- Food Hygiene Regulations
- The geography of the premises, its layout and all the amenities.

Position within the Company

The kitchen assistant will work along side other kitchen assistants. They will work closely with the Chef / Cook and the Manager, whom they shall report directly to.

Acknowledgement

I acknowledge receipt, of a copy of the Kitchen Assistant Job Description and confirm I have read and understood, and which I agree.

Signatures

Post holder.....Date.....

Print name.....

Manager.....Date.....