The Newt
in Somerset

Job Title	Kitchen Assistant
Department	Staff Food
Approximate department size	11, across 2 canteens and central kitchen
Reports to	Head Chef
Direct Reports	None
Working hours and pattern	Refer to job advert
Will this role qualify for tronc or bonus?	Quarterly Performance Bonus

Purpose of this role

The Kitchen Assistant supports the Staff Food team with food preparation, occasional cooking, washing up and cleaning of the kitchen.

Responsibilities

Kitchen Support

- Assist the chefs with food preparation and occasional cooking.
- Wash up and keep the kitchen clean and organised.
- Assist in maintaining food safety and hygiene standards in the kitchen.

Canteen Support

- Assist in the canteen when needed.

Characteristics needed for this role

- Flexible and willing to help wherever needed.
- A good team player.
- Able to work to a list and follow instructions.

Skills and experience needed for this role

- None needed

Skills and experience desired for this role

- Previous experience in a busy kitchen

Qualifications needed for this role

- None needed

Qualifications desired for this role

- Food Safety Level 2

Department Description

Staff Food caters for up to 400 people a day across two staff canteens, serving hot and cold lunches to Newt employees. The team prepares fresh hot food, cold food, salads and filled rolls, and also serves a limited breakfast.